

# About the House

## Useful Hints and General Information for the Busy Housewife

**Quick Bread Recipes.**  
**Twentieth Century Bread.**—To make four box loaves of bread scald one pint of milk, add one pint of water, and when the mixture is lukewarm add one small compressed yeast cake dissolved in half a cupful of warm water, a level teaspoonful of salt and sufficient whole wheat flour to make a batter; beat continuously for five minutes; cover and stand in a warm place, 75 degrees Fahrenheit, for two hours and a half. Then add flour slowly, stirring all the while, until the dough is sufficiently hard to turn on a baking board. Kneal until it loses its stickiness; divide it in loaves; put each loaf in a greased square pan; cover and stand in the same warm place for one hour, or until it has doubled its bulk. Brush the top with water and bake in a moderately oven for three-quarters of an hour.  
**The next** is a little quicker, as the entire process only takes three hours from beginning to end.  
**Hanko Bread.**— $\frac{3}{4}$  cupful, sifter bread flour, 2 tablespoonfuls shortening, 1 cupful water, 1 teaspoonful salt, 2 tablespoonfuls sugar, 1 cake compressed yeast. Sift and measure the bread flour; rub the fat lightly into the flour with the tips of the fingers; divide the water into three cups. Add the salt to one cup, the sugar to another and soften the yeast in the third cup. Combine these liquids and add them to the flour, mixing the dough lightly with the fingers. When the dough will form a ball raise it from the bowl; hold it high in the air, and strike it with force upon the table four times. Replace in the bowl and allow it to rise for  $\frac{1}{2}$  hours; at the end of which turn the dough under the center four times. Place in a greased bread pan and let the dough rise for a half hour. Then bake the dough in a hot oven at 450 degrees Fahrenheit for 30 to 35 minutes. When the bread comes free from the sides of the pan, tap it. A hollow sound shows that it is done. Cool the bread and keep in a tin or air-tight box.  
**Entire Wheat Bread.**—Two cups scalded milk,  $\frac{1}{4}$  cup sugar or 1-3 cup molasses, 2 teaspoonful salt, 1 yeast cake dissolved in  $\frac{1}{4}$  cup lukewarm water, and 2-3 cups coarse entire wheat flour. Add sweetening and salt to milk, cool; and when lukewarm add dissolved yeast cake and flour; beat well, cover and let rise to double its bulk. Again beat, and turn into greased bread pans, having pans half full; let rise and bake. Entire wheat bread should not be quite double its bulk during last rising. This mixture may be baked in gem pans.  
**Entire Wheat and White Flour Bread.**—Use same ingredients as for entire wheat bread, with exception of flour. For flour use  $\frac{3}{4}$  cups entire wheat and  $\frac{2}{4}$  cups white flour. The dough should be slightly kneaded, and if handled quickly will not stick to the board. Loaves and biscuits should be shaped with hands instead of pouring into pans, as in entire wheat bread.  
**Whole Wheat Bread.**—One and one-half pints whole wheat flour, 1 teaspoonful soda, 2 teaspoonful cream of tartar, 1 teaspoonful salt,  $\frac{3}{4}$  pint of cold water. Exceptionally simple and inexpensive is this recipe for bread, made without sweetening, shortening or yeast. Set it in sweet, tender and wholesome and the entire process takes less than two hours. Sift the dry ingredients together (having the teaspoonful of soda, rounding—and the salt and cream of tartar level) then add the water, stir thoroughly, place in a well-greased, round tin, cover with a buttered paper and steam for one hour over constantly boiling water. Remove from the steamer and bake for three-quarters of an hour in a slow oven. If cut, when cold, into slices and browned slightly in the oven it has a crisp, nutty flavor, which is both appetizing and delicious.  
**Corn Bread.**—2 cups cornmeal, 1 cup flour,  $\frac{1}{2}$  cups sour milk,  $\frac{1}{2}$  teaspoon baking soda,  $\frac{1}{2}$  teaspoon salt, 3 tablespoonfuls melted drippings,  $\frac{1}{4}$  cup sugar. Mix and sift dry ingredients, mix thoroughly and quickly turn into hot, well-greased, flat pan. Bake about 30 minutes. Cut into squares and serve hot.  
**Corn Butter Bread.**—Two eggs, half pint cornmeal, half pint milk, one tablespoonful of butter, melted; half cup white flour, half teaspoonful salt, one teaspoonful baking powder. Melt the butter over hot water; separate the eggs; beat the yolks slightly; add the milk, then the butter, cornmeal, flour and salt. Beat thoroughly, add the baking powder; beat again and fold in, carefully, the whites of the eggs beaten to a stiff froth. Steam for an hour or so. Cut into squares and serve warm.  
**Sour Cream Biscuits.**—Mix two cups flour, half teaspoon soda, two teaspoonfuls baking powder and half teaspoon salt and sift several times. With the tips of the fingers work into the flour one tablespoon butter, or, if desired, half tablespoon each butter and lard. Stir in lightly with a fork enough sour cream to make the dough just stiff enough to handle, probably about one cup. The dough can be left very soft if the board is well floured. Pat the dough out quickly one-half

inch thick and cut into small rounds. Bake in a quick oven 15 to 20 minutes. If sour milk or buttermilk is used instead of sour cream, use two tablespoonfuls shortening in place of one tablespoonful.  
**In cases of constipation** either of the following are very advisable:  
**Bran Bread.**—Three cups white flour, three cups bran, one teaspoon salt, half cup molasses, one teaspoonful baking soda, two cups sour milk or buttermilk. Mix all together, put into greased bread pan and bake one and one-half hours in a slow oven.  
**Bran and Graham Biscuits.**—One cup sterilized bran, two cups graham flour, one cup milk, one egg, two teaspoonfuls butter; four teaspoonfuls baking powder. Mix the dry ingredients together, beat the egg slightly and add to the milk. Stir the liquids into dry ingredients the same as for cream biscuits. Turn upon a slightly floured molding board and roll to one-half inch in thickness. Cut into shape with the biscuit cutter and bake in a hot oven.  
**Lastly,** here is a very nourishing nut and raisin bread that is particularly good for the children's school luncheon, but it is well to chop the raisins so as to make them more easily digested:  
**Nut and Raisin Bread.**—One cup white flour, two cups graham flour, quarter cup sugar; one cup chopped nuts, quarter cup small raisins, half teaspoonful salt, half cup molasses, two teaspoonfuls soda, two cups sour milk. Mix and sift the dry ingredients, add nuts and raisins, then molasses and mix. Bake in a moderate oven 45 to 60 minutes.  
**Things to Remember.**  
 A portable fire extinguisher should be in every home.  
 It is said that an omelette is the true test of civilization.  
 Peas and corn should always be canned a few hours after they are gathered.  
 A high cutting table, such as tailors use, is of the greatest service in the sewing room.  
 When a worn place or hole appears in the matting it can be darned with strands of raffia.  
 To remove ink stains, dip the stain in boiling water, rub with salts of sorrel and rinse well.  
 When using a double thread, draw it over a piece of laundry soap and you will never have a snarl.  
 The cloudy look on a piano can be removed by a cloth dipped in soap and water and wrung very dry.  
 Always, if possible, have your dining room light and bright in the winter, and cool and shaded in the summer.  
 Fine linens and pieces of lingerie will last much longer, if they are wrung out by hand and not put through the wringer.  
 It is no safe to eat mushrooms after they have been allowed to get cold. They develop injurious qualities and become poisonous.  
 A newspaper magazine kept on the kitchen table is good to set hot pans on; the outer leaves can be torn off as fast as they get soiled.  
 A Russian salad is made from one onion, two apples and four cucumbers pickles, all chopped fine and seasoned with salt, cayenne and vinegar.  
 When some one has knocked a white place in the wall paper, copy the proper coloring of the figure with a pen and a little oil on the top and you will have a spot well shown.  
 When a kettle is badly burned, do not fill it with water, but set it aside cool, then put in a handful of washing soda and water and allow it to boil for an hour or more.  
 Paint, no matter how hard and dry, can be taken out of woollen clothing by using a solution of equal parts of ammonia and turpentine. Saturate the spot two or three times, then wash out with soap suds.  
 Instead of folding tablecloths after they are washed, roll them, folded once or twice, lengthwise on mailing tubes of cardboard. This makes a smoother cloth with fewer creases, which is, of course, to be desired.  
 When potting plants, put a piece of coarse muslin over the hole in the pot before putting in the bits of stone and soil, which keeps the drainage good. The muslin prevents the earth from washing away.  
 A scant teaspoonful of boiled vinegar beaten into boiled frosting when the frosting is being added will keep it from getting brittle and breaking when the cake is cut. It will be as moist and nice in a week as the day it was made.  
 Serving green vegetables on toast is an economical as well as a palatable method. It makes the vegetable "go farther," adds considerably to the total food value of the dish, and is one more good way of using stale bread.  
**In Russia.**  
 "He who steals my good name"—  
 "Gets a load."

## PRUSSIAN GUARD PRIDE OF HUNS

IT IS AN ARMY CORPS OF 50,000 PICKED MEN.

But a Few More Blows Like Contalmaison Will Shake German Faith.

On the morning of May 21, 1913, I was standing in Lehrter Station, Berlin, awaiting the arrival of King George and Queen Mary, who had come to Germany for the wedding of Princess Victoria Luise of Prussia, writes Frederic William Wile, late Berlin correspondent of the London Daily Mail. Presently the iron rattlers of the tannike old Bahnhof shook with a mighty hubbub. The "honor company" of the First Regiment of the Infantry of the Guard was tramp-ling down the platform to the train, preceded by its thunderous band and five-and-drum corps. With deafening thud the phalanx of young giants, six-footers to a man, goosestepped past the Imperial welcoming party, leaving in their wake a cloud of dust and a rumble that might have been made by a cavalcade.  
 "No, mein lieber Wile," quoth my old friend Schmidt of the Berliner Zeitung am Mittag, "so was gibt's in England wohl nicht!" (Well, my dear Wile, that's something you haven't got in England).  
 Schmidt was right. There is nothing like the Prussian Guard; there is something better. And a few more smashes at the Prussian Guard, such as the British army delivered at Contalmaison, and that "internal collapse" in Germany upon which many people in England have built premature hopes will be materially hastened. For the Guard of Prussia, in Hun tradition, is invincible. To defeat it decisively in action is virtually to undermine German's hopes of "victory."  
**The "Super"-Army Corps.**  
 "What is the Prussian Guard?" I have been asked a score of times. Unlike our Guards, which in peace comprise Household Cavalry and Foot Guards (in all about 10,000 men), the Guard of Prussia is an army corps which takes the field as a separate unit and is made up on a peace footing of some 50,000 troops of all arms. It embraces thirteen regiments of infantry, eight regiments of cavalry, and four regiments of field artillery. When we speak of the "Prussian Guard," therefore, we mean foot, rifles, Uhlans, dragoons, cuirassiers, hussars and even sappers. In the war the "Guard" may be augmented to as many as 50,000 troops, so that even if 5,000 have fallen the "Guard" is by no means "wiped out."  
 The men of the corps are the supposed "super-troops" of the Kaiser's army, hallowed by legend with unconquerable prowess. Their officers are exclusively noble, and the rank and file must be at least 5 feet 10 inches and 168 pounds. Unlike other Prussian regiments, the Guard is not a territorial unit, recruited from the particular local district in which it is raised or has its headquarters, but consists of men from all parts of the kingdom. Two qualifications are essential—a "better-class" origin. As a rule, the Guards belong to the older farming stock of the Prussian Provinces. To have performed his two or three years of military service with Guard regiments in Berlin or Potsdam, where they are exclusively quartered, is for every young Prussian a badge of distinction which serves him well in later life.  
**Three Generations.**  
 The First and Second Regiments of the Infantry of the Guard are the particular pets of the Hohenzollerns. All Prussian royal princes serve in them by tradition, formally entering their ranks in their tenth birthdays, as "the little Willie," the Crown Prince's eldest son, did the other day, completing what I heard some one call "three degenerations." The princelings go through the form of "earning" their promotion by successive stages, beginning as subalterns and graduating to a colonelcy.  
 Napoleon once called his guard "a moving citadel which protects the Emperor wherever he may be." The Kaiser on a spectacular occasion early in his reign told the aphorism and applied it to the Prussian Guard. It is well for the Supreme War Lord,

apparently, that he was not at Contalmaison, else his "citadel" might have fallen in on him, crushed by a "contemptible little British army."  
**PETROGARD IN EARNEST.**  
 To All Russia the War is Considered a Crusade.

"The war," said a friend of the writer, just returned from a visit to Russia, "has wrought no such change in any capital of Europe, not even in Paris, as in Petrograd. From a city of careless pleasures it has become a city of the deepest seriousness and a grim and deadly earnestness. It is possessed of one thought only—to win the war; and on that object all its efforts are concentrated, says London Answers.  
 "It is a city, too, of profound piety, and this piety is universal. You will see the roughest cab-driver and the most high-placed officer alike remove their hats and cross themselves reverently when passing a street-shrine. Every Russian regiment has its own special ikon, which to it is a real living thing, the very body of the saint whose spirit dwells in it; and every soldier carries a cross as his most precious treasure and consolation. To all Russia the war is a crusade—a holy war waged for the little brother Serbia.  
 "And for this great and holy crusade everyone is working. The very boys are always busy rolling bandages, making 'swabs,' or sewing strips of bombazine together, which the soldiers prefer to socks. At the hospital of Tsarskoe Selo, the Czarina, her daughters, and Court ladies are ministering night and day to the wounded and dying; and in all the intermediate social stages everyone is equally hard at work.  
 "In the streets of Petrograd the war meets you everywhere. Wherever you go you encounter collectors—selling metal crosses for the Red Cross, postcards for a fund to help the Poles, or relics from the battlefield—all in the sacred name of charity.  
 "At a street corner you will see a patient, serene crowd gathered to listen while someone reads aloud the latest news of the fighting from the leaflets posted up on the walls. Here you pause to watch a regiment of stalwart, grim-faced soldiers march past, with the slow, rhythmic tread peculiar to the Russian fighter. A little farther on a band of students passes along singing—to your astonishment—"Tipperary," while every onlooker removes his hat in tribute to England, the great ally who is making victory assured."

**VALUE OF SAVING.**  
**Some Good Advice to the Young People.**  
 The opinions of William H. Osborn, United States Commissioner of International Revenue, on saving, are quoted in the August American Magazine.  
 "People get rich in two ways," he says, "the minority through skill and success in investments and trading; the majority through systematic saving of small sums. I know a man who just before he was to be married, twenty years ago, lost all he had, and went \$11,000 in debt on a business deal. He gave his intended bride a chance to release herself.  
 "I think you can get on your feet again," she told him. 'I'm willing to take a chance.'  
 "All right," he said, 'get into the bank with me.'  
 "And they were married.  
 "The bride got a cigar box and cut a hole in the top of the lid. She called it her 'furniture box,' and into it went all the dimes and quarters she didn't really need. Soon she had enough to furnish a home.  
 "But she didn't quit saving. She kept right on until she had \$2,000. With this she bought a piece of land, which she later sold for \$3,000. The fund kept growing, and she kept making more investments. To-day she has money and property in her own name valued at upwards of \$40,000.  
 "I know of many more cases just like that. It's a law of business that invariably succeeds.  
 "My advice to every young man is to start a savings fund and put into it a definite part of what he makes. When the total runs to \$500 or more he should invest it in something which brings more interest than he can get from a savings bank, yet is safe. If he keeps on in this way, he will be independent when he gets old enough to quit work.  
 A successful blacksmith can either shoe a horse or make a horseshoe.



## THE FASHIONS

No doubt, most of us are feeling that our summer wardrobes are beginning to look a little the worse for wear. The dainty voiles and organdies that were so crisp and fresh at the beginning of June and July when we started the season with them, are looking limp and faded since they have been pressed into service all through the warm weather.  
**Tafteta the Leading Silk**  
 By far the most popular silks for dresses just now are the taftetas. They are especially smart in self tones and in the many striped, checked and blocked effects seen. Navy blue and the rich, dark tones predominate. In some very striking designs both checks and stripes are combined. Fol-



Dress of Checked Tafteta

lowing closely in the lead of tafteta are messaline, faille, figured and dotted foulard, crepe de Chine, silk voile, chiffon, crepe, and Georgette crepe.  
 The two illustrations shown here are typical of the simplicity of the present styles. The dress of checked tafteta has a gored skirt with panel front and back, and of course, it would not be complete without the large patch pockets on either side of the front, for pockets are, as popular



Ribbon a Fashionable Trimming

as ever in spite of their having been in fashion so long. In the waist, the panel gradually tapers upward toward the neck, where it is met by a collar of Georgette crepe, which ripples at the back though the front is quite flat. Chiffon, net or organdy is often substituted for Georgette crepe in fashioning collars for this type of dress. The only trimming in this model is seen in the buttons on either side of

## GERMANS DEPLORE WASTAGE OF LIFE

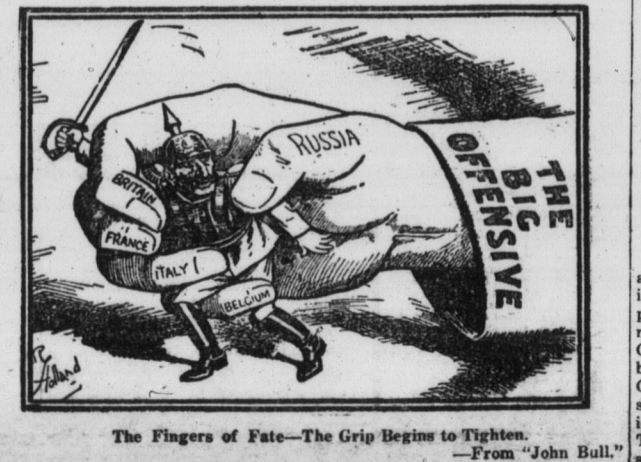
PAPERS DRAW PICTURES OF ALLIES' LOSSES.

Attacks of British, French and Russians Fill Trenches With Dead.

Wastage of human life is the dominant factor of the war. Even the German military critics are beginning to talk of the colossal sacrifice of life, though they are careful to depict it only so far as it affects the Allies. They draw ghastly pictures of mass attacks by the British, French and Russians, in which whole divisions are mowed down like grass by the German machine guns.  
 The Cologne Gazette has a little essay on the subject headed "Slaughter of Human Life." It singles out Gen. Brusiloff's offensive as a conscious instance of "disregard for human life and human worth when he hurled his troops through the fire of his own guns and machine guns to pile up the wire entanglements and trenches with their corpses, thereby making a roadway of human flesh for their comrades following them in the assault."  
 The French at Verdun, too, have been similarly reckless. But "in Russia, from the time of Catherine II's Turkish wars and Suvoroff's storming of fortresses, the filling of trenches with human corpses has been a method used again and again, while, on the other hand, the Duke of Wellington was no stranger to this practice when he let loose his storming columns in Spain against Badajoz and Ciudad Rodrigo.  
 Germans Know How.  
 "In the same category is the growing practice of cavalry attacks upon trench lines, such as we have learned to be an enemy tactic, first in Champagne and now in Picardy. But, on the whole, the Russians have again given the most conspicuous instance of this by hurling whole cavalry corps against the foe along a front of several miles."  
 The writer then boldly declares that the practice of the German command is in "the sharpest contrast" to this wastage of human material. At a pinch, he says, the Germans know how to "make a thrust with their fullest strength and to sacrifice human life when the occasion demands. But of course such occasions are exceptional, and strict economy of bloodshed is the practice of German generalship, as shown, for instance—an amazing instance this—"at Verdun."  
 Major Morath, the military expert of the Tagblatt, writes in a similar strain of the wastage of life, and particularly insists on the British losses, which he ventures to prophesy will eventually make England "weary of the continental war." But his hopes go further than that, and he looks forward to a "catastrophe to England's continental army such as Hindenburg dealt to the Russians in East Prussia." Major Morath has a great reputation for sagacity, but not all of his countrymen take him at his own value, as is shown by an article upon him in the conservative Kreuzzeitung.  
 Other Side of the Question.  
 "We must warn the public," says the Kreuzzeitung, "against looking at the situation too optimistically. England has developed during this war a vigor and energy such as she has never shown before in her history, not even in the Napoleonic wars."  
 "Now we are asked to believe that she will give up the whole enterprise before she is completely defeated and before all her means of fighting are exhausted."  
 "There are no grounds at all to warrant the conclusion that Canada cannot send any more troops; on the contrary, the despatch from London of the colonies still continues. Besides, South Africa will also send troops to Europe immediately the campaign in East Africa is finished.  
 "It is not without reason that British statesmen speak of the rich sources of supply in men and material within the empire. England, moreover, is still very strong as regards finances, and even Russia and Italy are not yet exhausted financially."

**TRAVEL IN COREA.**  
**Ice Cream and Biscuits on the Restaurant Cars.**  
 A Baldwin locomotive whisked us through the green hills and past the quaint thousand-year-old villages of Corea. It was odd to see the white swaddled Coreans, with their bare feet and flytrap hats, riding in this most modern of trains. We fled at forty miles an hour over trails where a few years ago these same Coreans doubtless joggled donkeyback at twenty miles a day.  
 Any American road, says the Christian Herald, would have been proud of the dinner on that train. It was vastly better than the dinners on the roads in Japan. The tiffin (luncheon) was table d'hote and cost only one yen (fifty cents). It comprised seven courses, and its main features, re-soup of their French disguises, were soups, fish, chicken salad, beefsteak, brown potatoes, succotash, ice cream and lady fingers, apples, oranges, bananas and coffee. Plenty of everything and everything good. Electric bell at every table. Speedy service. Eternal politeness.  
 And as if this were not enough, ice cream and biscuits were served at 3 p.m. That was the last straw.  
 Restitution if made would often prevent destitution.

**ORANGE CURE FOR DRINK.**  
**Cigarette Smokers Also Give Up Weed When Dosed With Juice.**  
 "The war," says M. Capus, editor of the Paris Figaro, "is bringing out experiments and experience." Only a few days ago M. Painleve, Minister of the Interior, in an address to the Anti-Alcohol League at the Sorbonne, asserted that with the advent in the army three weeks ago of the first consignments of oranges the fever of alcoholism seems to have abated among the soldiers.  
 "Orange juice when administered to a soldier craving for liquor," M. Painleve says, "at once stops that eager appetite. It does more—invent-erate smokers have thrown aside their cigarettes and felt complete satisfaction after the administration of concentrated orange juice."  
 As the oranges are distributed without stint, the Minister avers there have been committed to the hospital for treatment of alcoholism and over-smoking only two per cent of the number treated before the oranges arrived.



The Fingers of Fate—The Grip Begins to Tighten.  
 —From "John Bull."