FASHIONS AND THE HOUSEHOLD



nount Parks

Limited, to this clock

Helps For Housekeeping

A Few Economic Desserts Fill buttered cups half full and steam By Mrs. Sarah Moore. one hour. Sauce for the Puffs: Boll two cup-There are many useful hints about cooking which I have gathered during past years of housekeeping, some of them from my own and some from other people's experience that I think may be new to many of my readers and one teaspoonful of lemon extract. may be new to many of my readers Add one teaspoonful of len and which perhaps may, in an emer- and also of melted butter.

and which perhaps may, in an emergency, make housekeeping easier.

If you want to make an icing for a cake which is extremely novel and delicious as well as quickly put together, try a fruit icing. This is best made from confectioners' sugar, but if you don't happen to have this in the house ordinary powdered sugar will do. Orange juice with a thin grating of the yellow rind makes a serv pretty and finely-flavored frostvery pretty and finely-flavored frost-ing. The method of preparation is simplicity itself. All you have to do is to stir sugar into the juice until

simplicity itself. All you have to do is to stir sugar into the juice until it is thick enough to spread on the cake. Strawberry juice makes a very nice frosting indeed, as does also the juice of red raspberries and pineapples and even the homely lemon juice is not to be despised. When fresh fruit cannot be obtained the juite from canned fruit can be used. Cake will never stick to the pan if after buttering it the pan is sprinkled with flour. This takes the place of a paper lining and is much easier. Even the best baked sponge cake will fall if after being taken from the oven it is set where a draught will blow on it. It should be taken out of the tin and put away carefully in a cupboard or pantry until perfectly cool.

To keep raisins, currants or citron from failing to the bottom of a cake is sufficient.

Georgia Apple Toddy: Bake some tart apples until nearly tender, then place them in an earthenware baking dish, season with any desired spices and sugar and cover them with California brandy. Bake slowly for two hours. It will not take a great amount of brandy and this so evaporates in the long cooking as to leave no evil consequences, but only a delicious flavor.

Canned Peach Cobbler: This is not at all like the dish that goes by that name usually. Nearly fill a pudding dish with peaches not cut up. Cover with biscuit dough nearly an inch thick. Set on top of range tightly covered with a pie pan or lid, so that the crust may cook by the steam from trom failing to the bottom of a cake

and put away carefully in a cupboard or pantry until perfectly cool.

To keep raisins, currants or citron from failing to the bottom of a cake rub them in flour and warm them a little in the oven before adding them to the cake.

Before you fry cold potatoes always dust them with flour. They will brown better and the taste will be much improved.

Remember to always stir hash with Remember to always stir hash with a pie pan to covered with a pie pan the crust may cook by the steam from the

a fork. If you use a spoon it will be pastry and solid instead of coming from the pan half dry and appetiz-Apple Snow: Separate the whites and yolks of two eggs and beat each thoroly; add two tablespoonfuls of granulated sugar and two cupfuls milk to the yolk and cook till off the cake when frosting grease a piece of white paper about an inch wide and pin it around the upper edge of the cake, removing it when the icing is hard.

In making an omelet, thin the eggs with a few tablespoonfuls of hot water. with a few tablespoonfuls of hot water instead of milk, you will find the omeput the custard in a glass bowl and pile the beaten white mixture on top.

To prevent the icing from running

to look green, when served, let them cook with the cover off.

needed.
When putting a French dressing on

When you fry fish, and the fat gets boiling hot before you put the fish in sprinkle a little salt on the bottom of the pan; you can then turn the fish

ture, and one cupful of cranberries.

beets the same way.

without breaking.

let will be more tender.

If you want your green vegetables PRINCE CANCELS ENGAGEMENT. SAN JUAN, Porto Rice, March 20. you want a spoonful of onion —Prince Albert, second son of King —Prince flavoring cut the onion in George of England, had planned durtwo and press it in a common lemon ing his tour of the West Indies, on board the British training ship Cumwo and press it in a common lemon sueezer, kept for that purpose. If you need only a few drops cut a slice from the opion and scrape the surface three or four times with a charp knife, belding it over the dish you wish to flavor.

Breadcrumbs are always better than cracker crumbs for covering anything that has to be dipped in egg.

voyage. EVES APPARENTLY INSANE.

anything that has to be dipped in egg. Cracker crumbs do not brown well. Brown your stale pieces of bread in the oven and crush with a rolling pin. Keep in a glass jar covered, until WINNIPEG, March 20 .- (Can. Press.)—There is a very grave doubt as to whether or not Walter Eves, who When putting a French dressing on your salad always add the oil first if you put vinegar first the oil will not stick to the leaves.

When you boil salt hams, on removing from the boiling water plunge them at once into cold water. This way instantly loosens the skin, which pulls off without any trouble. Treat

Cranberry Puffs: Sift two cupfuls of flour with three teaspoonfuls of baking powder and one-half teaspoonful of salt. Cream two tablespoonfuls of butter into this. Beat one egg until thick, add one cupful of milk or cream, the sifted flour mixture and one cupful of oranherics.



AN she bake a cherry pie, Billy boy, Billy boy?" he bake a cherry pie, Billy boy, Billy boy?"

The best spots, in my opinion, for these stiff little sentincl soldiers, is wanted, must be bad for you; it's cherry time again, so we are around the trunks of trees and shrubs, the sod being cut away from the treeglad that we know better than that now.

Cherries seem to be a gay, fun-loving fruit; almost every language has ome doggerel verses in it about some Billy boy and his sweetheart and the The Japanese believe, it is said, that there is a charming maiden shut

up in every one of their countless cherry trees and that the lovely cherry blossoms are signals that she is lonely. In the spring time the Japs go "cherry-walking" as Americans take May-walks. They picnic beneath the trees and make verses and rhymes to the mythical maids and pin them to

All the world and his wife seem to like the cherry blossom and the Germany is famous for its kirch-wasser, which is similar to cherry bounce. They have claimed for centuries, that the drink has certain properties of promoting cheerfulness and is a tonic. This is probably true, for

the cherry bark and fruit juices are famous in bitters and in phosphates in Our manufacturers even claim great things for wild cherry bark and

the lowly choke-cherry. However, it is the cherry pie that contributes most to the joy of life in early summer. It is so simple to make that even a young thing that

cannot leave her mother can charm countless Billies with it. This pastry never changes fashion; it has a thick under crust, rich and crisp, to be sure, well filled with seeded cherries, enough sugar to make it Quiet sweet indeed, and that's all. Over the top put the thin cover, with a fantastic capital C carved in the centre. Not, of course, to designate that C stands for cherry; a cherry pie needs no voucher, but to let the steam escape and to keep the fruit's juices from lifting off the top crust, in their frantic bubblings and haste to be done.

You can bake a cherry pie, as quick as a cat can wink her eye. Now how about cherry dumplings? Use a short baking powder dough for this. Roll it out and cut it in

founds, with a biscuit cutter. In one round lay the cherries and cover them with sugar. Put another round on the top and press the two together. Pinch the edges tight. Put them in the steamer with enough boiling water beneath to last

until they are done. Serve with a sauce. May cherries and black hearts canned have an ideal juiciness. Murille's preserved keep their flavor and color and leave nothing to be desired. There is no better tonic than the bright-hued amber cherry.

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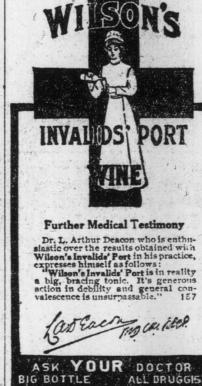
For Shaded Spots.

The grape hyacinth, or muscaria, are beautiful little bulb plants, especially is charged with the murder of Mrs. adapted for cool shady spots, or for Alfred Hancock in the Somerset block the rock garden if it is sheltered. It carly in January, will ever be brought to trial. The accused is at present confined in the hospital ward of the woods. Several kinds are in cultiprovincial jail, but every indication vation, but the special variety that points to the man being insane.

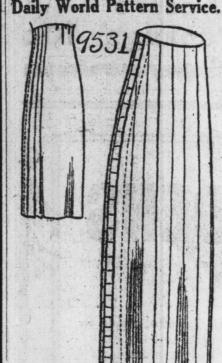
There are some nice conductors on street cars. Yestorday at 7 p.m. No, 919, between Ulster and Harbord streets, sind when a sleet car and helped abbard an elderly lady and gentleman, both so teet car and helped abbard as able. Reat suprul suprul single conductor assisted them to the sidewalk. Passengers on that car the sidewalk. Passengers on that car helped the street, the conductor assisted them to the sidewalk. Passengers on that car helped the street, the conductor assisted them to the sidewalk. Passengers on that car helped the street, the conductor assisted them to the sidewalk. Passengers on that car helped the street, the conductor assisted them to the sidewalk. Passengers on that car helped to get back to add, in fact the whole plant is odd, in fact the whole plant is odd. Very early in February, if the snow the sidewalk. Passengers on that car helped to get back to appure the plant is odd. The street in my bunk at the plant is odd. The street in the conductor assisted them to the sidewalk. Passengers on that car helped to get back to appure the plant is odd. The should be strain for our home. The plant is the sidewalk in the sidewalk in the sidewalk in the street was a china dog, split from nose to tip, but repaired the street which seem to heave alto you know they don't year old son of Mr. and the perfume is like make the car helped to get the should be seen to heave alto you know they don't year, that is not too loud. I live the sidewalk rail allot too loud. I live the should be seen to heave alto you know they don't year, that is not you show they don't year old son of Mr. and the year

this fact makes muscaria a very valuable addition to our bulb garden.

trunk to the depth of a foot or more



Daily World Pattern Service.



A STYLISH MODEL.

Ladies' Skirt With Plait Inserts. It will be found that the addition of plaits to a skirt gives comfort in walkwhile it need not detract from the e or grace of the model. The design here shown is cut in two pieces, has a seamless back, and the plaits are inserted at the sides over the hips. Striped taffeta in blue and white is here shown. Blue serge would also be acceptable for this model. Linen, linene, corduroy, chambrey, gingham, crepe, charmeuse, and other seasonable materials may be used with good effect. The pattern is cut in five sizes: 22, 24, 26, 28 and 30 inches waist measure. It requires 2% yards of 48-inch material for a 24-inch size.

A pattern of this illustration mailed to any address on receipt of 15c in

Daily World Pattern Coupon. Send Pattern No. Size

with 15 cents to The Toronto World, Pattern Dept., Toronto, and pattern will be mailed to you. Write plainly and be sure to give

the roots of the free. Then plant the bulbs thick. Do not be stingy in the beginning. Plant some hundreds of them, and then leave them alone for season after season. They will multi-

the rock garden if it is sheltered. It ply in great profusion.

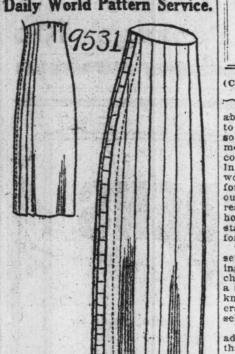
raturalizes very easily at the edge of Just think what a delightful feeling raturalizes very easily at the edge of it must give one, to be able to go out in the first early days of March, or vation, but the special variety that everyone knows and loves is "muscario been too severe, and bring in a hand-

blooming on and on, long after the other early bulbs have disappeared, and this fact makes muscaria a very succession of the fact makes and the fact makes a very succession of the fact makes muscaria and the fact makes muscaria a very succession of the fact makes muscaria a very succession of the fact makes muscaria and the fact mus

He is already becoming a familiar my morals, did kick this person sudfigure in Sheffield streets, thanks to his remarkable proportions.

otherwise when the occasion demands, respect towards him on the part of The need for such respect will be

understood when it is remembered that Master Chester is accustomed to take his exercise with 56 lb. weights. Before he was two and a half years old he astonished his mother by toy-ing with a 28 lb. weight. A few weeks ago a visitor, who would turn the scale at 240 lbs., was uncermoniously pushed over by the playful little fel-low. The doctors have, of course, been greatly interested in him, and after a searching examination—aided by X-ray apparatus—they pronounced him to be a thoroly normal child, the round to enjoy the bucking match probably the largest for his age in the and sure reveals the face of my old



one else. An adventure comes along, an' yet it's cows to sheep than's lights went out. Then times it have an' it's "How d'ye do?" It's done gone, and "Adios!"

I was nigh kirled in all the usual ways.

The sun would find us mounted, scattering for cattle; he'd set, leaving us in the saddle with a night berd still liquer, and this one was surely good tenday, a-puttin' up loud prayers,

apostles for uncles? D'ye know what glory is? Wall, I suppose it mostly

them vanities was only part of living ards. I'd rather burn with the goats natural, being natural. I seen cock

saddle. and then addresses me as Mister Smith. Old Pieface, scared for

den and severe, but all the same that Mister went to my head.

The smell of indoors made my stom-Altho in the most engaging and playful tempers, he can be distinctly otherwise when the occasion demands.

The raw rye felt like flames, the the preserved cherry affoat in it tasted and it was not surprising to learn familiar, like soap. At the same time that he has already created profound the sight of a gambling layout made my pocket twitch, and I'd an inward conviction telling me this place ain't good for kids. It's the foreman sent me off with a message.

I rolled my tail, and curved off with

Tiger to take in the sights of the town. think why he objected to sign-boards. awnings, lamp-posts, even to a harmless person lying drunk. Then a railroad engine snorted in our face, so Tiger and me was plumb stampeded up a little side street. It's thar that he bucks for all he's worth, because probably the largest for his age in the country.

Four feet in height, scaling over 112 lbs., he measures nearly 40 inches round the chest, with proportionate sturdy limbs and remarkable muscular development, Naturally, something more than normal diet is needed to sustain this energetic and steadily-growing yourself. Save for an all being stony busted, ask if I was saved. I seen he'd got 'em bad and shared my wad of money level with him. So we had cigars, a pound of chocolate creams, an oyster stew, and the pounds of patent medicing. growing youngster. Save for an al-most daily bowl or two of soup, he is for his liver. We shared that, and practically a vegetarian, the very partial to fish. Milk, eggs and bananas the revival meeting.

however, seem to be his mainstay. Of This revival was happening at a milk, his daily consumption is said to barn, so I rode in. Tiger, you see average about three quarts, quite needed religion bad, and when people average about three quarts, quite needed religion had and when people apart from a jar of cream, which he tried to turn him out, he kicked them prefers slightly sourced. Six or eight You should have heard what the eggs, and a dozen and a half bananas. preacher fold the Lord about me, and and, of course, plenty of bread and all the congregation groaned at me bebutter, complete his daily dietary. ing so young and fair, with silver har-

* A MAN IN THE OPEN

No. That don't apply to cowards.
An' yet it's cows to sheep than's

cheerfulness with a lame horse, or in a sheep range, no. But then you don't know you're happy till you been miserable, and you'd hate the sun himself if he never set

was still calm, tho I felt pale.

Something was goin' wrong, for a leg and a small son. Our boys, of throat. Suppose I'd caught religion! Oh, it couldn't be so bad as all that. It is a moonlit dog-howl ridin' herd with self if he never set abject because the sky pilot was ex-plaining hell. Made in God's image?

I ain't proposin' to unfold a lot of adventures, the same being mostly things I'd rather happened to some one else. An adventure comes along,

tire black colt I'd broke—tho I own he lars a day, whereas he was making rest. was far from convinced. Add a good hundreds. pay-day in my off hind pocket, and Just the d'ye think I'd own up to them twelve troduced.

glory is? Wall, I suppose it mostly consists of being young.

In these days now, I've no youth left to boast of, but it's sweet to look back, to remember Sailor Jesse at nineteen, six foot one and filling out, full of original sin, and nothin' copied, feelin' small, too, for so much cubic contents of health, of growin' power, and bubbling fun. Solemn as a prairie injun, too, knowing I was all comic inside, and mighty shy of being found out for the three-year kid I was.

"nere's Sailor Jesse wants to get acquainted."

She stopped, sort of impatient for supper, and sat denouncing me. Yes, I'd been misunderstood, and when I told him it was all for the best he got usin' adjectives. He bet me his diamond ring to a dollar he'd ride Sam, and I must own the little man had grown too—but for Sam.

Now, it's partly due to this 'ere entertainment, and the diamond ring I couldn't speak. I wanted to tell har how I despised all the religion I'd I might switch the naked eye, and said

found out for the three-year kid I ouldn't speak. I wanted to tell coive me with the naked eye, and said her how I despised all the religion I'd I might come to supper.

Lookin' back it seems to me that all seen, the bigots it made, an' the cow-

(Copyrighted 1912, The Bobbs-Merrill ness, and the hottest prospects—just than bleat among sheep even now.

as Pieface always said, when I was as the she answered me, and frank as

able for a working man. Thar's ages to come I'd like to sample, too. But so far as I seen, up to whar grass meets sky, this trade of punching cows appeals to me most plentiful. In every other vocation the job's just work, but all a cow-boy's paid for is forms of joy—to ride, to rope, to cut out, to shoot, to study tracks an sign, read brands, learn cow. A bucking horse, a range fire, a gun fight, a stampede, is maybe acquired tastes, for I've known good men act bashfuil. There's drawbacks also—I've never set up thirst or sandstorms as being arranged to please, or claim to cheerfulness with a lame horse, or in a sheep range, no. But then you don't know you're happy till you been misthroat. Suppose I'd caught religion! whar they's fell, so I was desolate as Oh, it couldn't be so bad as all that. I a moonlit dog-howl ridin' herd with Fancy being saved like them wormy my night horse whar Polly's little railroad men, and town scouts, took home glowed lights across the prairie. I seen Bull and the preacher leave there on toward midnight, walkin' sort of extravagant into town. The lights went out. Then times I'd take

The sun would find us mounted to the sun would like to the sun would like to ride. Hard fed, worked plenty, all outdoors to live in, and bone-weary don't ax, "Whar's my pillow?" No. The sun shines thru us, and if it to the sun shines thru us, and if it to the sun would with her sun-bright hair, her cheeks five the sun would with her sun-bright hair, her cheeks five the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun would with her sun-bright hair, her cheeks the sun will we wan will a will will be sun will be wil

Just then she passed, and I got introduced. "Say, Polly," says Bull, "here's Sailor Jesse wants to get acquainted."

They claims these flying men is while they stays in the air, herding with cherubs. That's what's the matter? It's only when this early aviator came down—bang—that he lit on his



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