## Household Department

Useful Hints and General Information of or the Busy Housewife

onlon, salt and pepper. Over this pread a layer of any cooked vegetable. Cover with buttered cracker crumbs and bake in moderate oven about onehalf hour.
Cornstarch Cake.—One cupful corn-

the cake after it is cold, take the whites of the eggs, and, with sufficient sugar to sweeten, spread on layer, then put on top; press a few pieces of popcorn over top.

Winter fruits that need cooking are most wholesome cooked withbut sugar. Thin cold beef served with potato salad and brown bread is a good support of the color of the color

turkey-Cranberry sauce, currant jelly.

Boiled fowl—Bread sauce, sauce, lemon sauce, jellies.

Roast mutton—Caper sauce. Goose or duck—Cranberry

ies, apples saucc. Soiled mackerel—Stewed gooseberries. Boiled bluefish—Cream or

Boiled shad—Mushroom sauce, parsley or egg sauce. Fresh salmon—Green peas Boiled halibut—Egg sauce.

Time and Heat in Cooking

Roasts of meat should be put in a very hot oven and the heat reduced in fifteen minutes.

The usual allowance of time for a medium rare roast is fifteen minutes for every pound of meat.

The length of time required for baking potatoes depends on the size of the tubers, but in average time for fairly large potatoes is forty-five minutes.

Some for money and money a

Useful Recipes.

Bran Gems—Mix a cup of white flour, two cups of bran and a cup and a half of milk, a teaspoon of soda, two tablespoons of molasses and one egg. Bake in gem pans twenty minutes.

Cocoanut jumbles—Cream a cup of sugar and half a cup of butter. Add a cup of milk, half a cup of cocoanut, two eggs, two teaspoons of baking powder and flour enough to roll. Drop by spoonfuls on a buttered pan.

Cottage Pie—Line baking dish with mashed potatoes. Fill with chopped meat of any kind, after seasoning with onlon, salt and pepper. Over this

Kitchen Knowledge.

Corn starch, arrow root or tapioca constarch Cake.—One cuprui constarch, two of flour, one of butter, two of sugar, one of sweet milk, one teaspoon of cream of tartur, one-half teaspoon soda, yolks of six eggs. Split Winter fruits that need cooking are

of dates for a change. It is ly used.

Pudding Sauce.—Mix two table- Five cents worth of tartar emetic

Convalescent Homes Plant Gardens in pass Potatoes.

Sir Alfred Mond, the First Commissioner of Works, London, England, is setting an example to local authorities in dealing promptly with food productions of the setting an example to local authorities in dealing promptly with food productions.

word raise a finger to encourage or assist the farmer; that would help too many other people. The municipal government on its part has enough to do keeping the imperial highway in order; Tural roads are none of its conmoney and others over-value it.

Some folks don't know the value of money and others over-value it.



"I leave you after a splendid day. We have once more tested methods, and the result is conclusive. Once more the Second Army has shown its moral and material supremacy over the enemy. Victory is certain. I give you my word on that, as Germany will learn to her cost."
With those ringing words, General Nivelle bade adieu to his staff at Verdun, on leaving to take up the post of French Generalissimo on the western per.
When making pudding soak the bread or cake in cold milk; it makes it light. When making pudding soak the bread or cake in cold milk; it makes it light. Who milk causes heaviness. Eggs, fruit and whole-wheat bread make a perfect early breakfast for ablespoons stat; add two-thirds cup dates, stoned and chopped, two tablespoons melted butter, one cup milk and one egg, the white and yolk beaten separately. Bake in, gem pans in a hot oven and serve with lemon sauce, or any preferred. Uses raisins, chopped figs and fruit instead of dates for a change.

per.
When making pudding soak the bread or cake in cold milk; it makes it light. When making pudding soak the bread or cake in cold milk; it makes it light. How thirds causes heaviness. Eggs, fruit and whole-wheat bread make a perfect early breakfast for a business man.
When mixing pudding soak the bread or cake in cold milk; it makes it light. How cake heaviness. Eggs, fruit and whole-wheat bread make a perfect early breakfast for a business man.
When mixing fruit or nuts in a cake, they should be added before the flour. They will then be evenly distributed.

Dates are so nutritious and can be cooked in so many different, ways, it is surprising they are not more generally used.

Muther making pudding soak the bread or cake in cold milk; it makes it light. How cleared the outworks of Verdun of the enemy by his October the front. He cleared the outworks of Verdun of the enemy by his October the front. He cleared the outworks of Verdun of the enemy by his October victory at Douaumont-Vaux. His last act was to wittens the magnificent victory at Douaumont-Vaux. His last act was to wittens the magnificent victory at Douaumont-Vaux. His last act was to witness the magnificent victory at Douaumont-Vaux. His last act was to wittens the author of the coup; Generals Petain and Mangin carried it out under his eyes. The deared the outworks of Verdun of the enemy by his October the front. He cleared the outworks of Verdun of the enemy by his October the doutworks of Verdun of

Cannot Pass.

Pudding Sauce.—Mix two table-spoons flour with one cup sugar, add a little cold water to stir smooth, then one and one-half cup boiling water, a pinch of salt and butter the size of a walnut. Let cook until clear, and flavor with a generous teaspoon lemon extract or the juice of half a lemon.

Minced Ham.—Two cupfuls minced ham, four eggs, a scant half-cupful with the spring of a window shade ham, four eggs, a scant half-cupful is run down, it is a good idea to wind is still counted as part of his land.

The farmer does not trouble him-

setting an example to local authorities water, he digs into the road and throws whatever soil he can get back into his field. It sometimes the King's approval he has given instructions for the grounds of the Convalescent Home for Officers of the Navy and Army, at Osborne, Isle of Wight, to be planted with potatoes.

Before the war those portions of the grounds open to the public, not ably the Swiss Cottage gardens, were a blaze of color all the summer. Very little gardening has been done since, but the decision of the First Commissioner of Works cannot fail to be an object-lesson in the use of idle ground.

Worcester Cathedral schoolboys during the Christmas holidays dug up the Cathedral [cose, an agree nice]

ing to the benefit it affords, these troubles will doubtless have an end Meanwhile, traveling in the and of penance.

GROW FOOD IN SCHOOL PLOTS.

Minister of Education Urges the Cul-

**FOX-HUNTING** IN ENGLAND

Many Prominent Hunting Men Are Among the Fallen on Europe's Battlefields.

FAMOUS BRITISH SPORT MAY PERISH AFTER THE WAR.

Staggering Blow to Sport.

Eiett.-Col. Harold Brassey, another reported by the London Daily Telegraph to be seriously disturbed over the prospects for their sport after the war. They are now trying to combat a movement which, if successful, would exterminate all existing foxes, and would thus absolutely destroy the aport. In time of peace fox-hunting has always been held in contempt by a certain portion of the community. It has been denounced as cruel to foxes, as the sport of the wealthy, as a detriment to agriculture, and as a sinful waste of money. Now, in time of war, the attacks have redoubled, and the hampions of the great English outdoor sport fear that the reformers may be able to destroy it absolutely. It cannot be said that fox-hunting is keeping eligible men out of the army. No class rushed with greater determination to arms than the sporting community in England, nor the country gentlemen and their families. Now that there is conscription, ne man who is qualified to serve can remain at home to chass the fox it is urged, however, that there are hundreds of thousands of acres of land in the British Isles which are reserved for fox-hunting where our hundreds of thousands of acres of though, as the hunting takes place women as long as the properties and master of the South Berks, has lost, his only son at the front. Middin, noted artist and master of the South Berks, has lost, his only son at the front. Middin, nor the from same who were early in the field and first among the fallen, as is 'Colonel R' captulation, it is and master of the South Berks, has lost, his only son at the front. Middin, nor the fallen, as is colone. The south as a suffered for many notice the son of many notice the probably taken by breath and it is no exaggeration to say that solutely. It cannot be said that fox-hunting is keeping eligible men out of the army. No class rushed with greater determination to arms than the sport lass suffered not only from the loss of leaders and it is no exaggeration to say that a solutely. It is to be used for the production of food, many a hatred, pressing the hatred of though, as the hunting takes place women, as long as they live. plain how it interferes with agricul-

In defence of their sport the masters who have remained at home because they are too old to go to the front or because the nation has decided that they are more useful on the north side of the English Channel,, have been compelled to point out what a great part in the war hunting

The control of the property of the services of the control of the read is made across his hard. On the read is property of the read is made across his hard. On the read is made across his hard. The read is

widow of his former huntsman. Major Lancaster, who was killed last May, also left a bequest to the Hunt Servants' Benefit Society. Major Alas much.

len Palmer, killed in action, was a M M. K. L. Loyd, who hunted the Lamerton hounds, was also killed in the war. Brig.-General, the Earl of Longford, one of the heroes of the Gallipoli expedition, hunted the Westmeath hounds. He was for a long time reported wounded and missing, but is now listed with the dead. A famous hunting man and poloist who died in the Egyptian campaign was Major

GRAVES OF SOLDIERS

Prince of Wales Speaks at Meeting of Committee on This Work.

The Prince of Wales attended meeting in London recently of the committee for the care of soldiers' graves at which there were present Sir Geo. Perley and other representa

tives of the Dominion what a great part in the war hunting men have filled. Up to the present cavalry has not played a very important part in the fighting along the Western front, although there are exceptions to this rule, and in the Mons retreat the cavalry did work that will never be forgotten. But if it is admitted that cavalry is likely to prove important in this war or in future important in this war or in future to the following the production of the bedenied that in the production of the bedenied that in the production of the bedenied that in the production of the first bedenied that in the first bedenied that out and The Prince mentioned that (150,000

Both causes lower the road perception of sauces and on war pressure and on war perseause it well; pour a large spoonful of sauces. When ready to use, tosa will have when the erisp on both sides and butter them.

Suitable Accompaniments to Meats.

Roast pork—Tomato sauce, grated horseradish, cranberry sauce, pickles, Roast pork—Apple sauce.

Roa

Health

Grippe in Children.

now listed with the dead. A famous hunting man and poloist who died in the Egyptian campaign was Major Leslie Cheape.

Staggering Blow to Sport.

Lieut.-Col. Harold Brassey, another noted polo player and devoted hunter, is among the fallen, as is Colonel R.

in one hospital during a grippe epid-emic. Generally every child will take the grippe, once it has got a foot-hold in a hospital ward; but in this case a double wall of gauze was put up be-tween the different beds, and no drafts strong enough to carry the germs from of all the children, most of the chi

dren escaped the disease.

Special care should be taken to protect very young babies from the grippe, for it usually goes hard with them. If a nursing mother is suffering from an attack, she should be careful not to breathe or cough over the baby, and should hold a handkerchief before her

face whenever the baby nurses.

Many children suffer from a persist-

ciety, that, in less than sixty yearsthat is, during the lifetime of not a few of our readers—London will have a population of twenty millions. A century ago England's capital held, roughly, a million people. To-day she counts three million more inhabitants than the whole of England held

when Elizabeth reigned.

There are actually more people in the Greater London of 1916 than in Scotland and Wales combined; a mil-lion and a half more than in the whole of Australia; with New Zealand thrown in, and three times as many

as in Norway.

According to Mr. Crow, such as tounding figures will seem almost conwhen the population of our capital will be greater than that of the British Isles in the year of Waterloo, and when her people will outnumber those of five European countries to-day—Holland, Denmark, Norway, Sweden, and Switzerland—combined.

The London of those days will apread over an area more than four times as large as the county of Middlesex.

