

About the House

Useful Hints and General Information for the Busy Housewife

Dainty Dishes.

Orange Tea.—Peel an orange and remove all of the white skin. Slice the orange very thin and take out the seeds. Put a slice into the bottom of each cup before you pour the tea. Sweeten it with granulated sugar.

Chocolate Cream Nectar.—Melt two ounces of chocolate in a dry saucepan over a gentle heat; add half a cupful of liquid coffee, and cook it for two minutes, stirring it constantly. Then add one cupful of sugar and three cupfuls of water, and cook for five minutes. Flavor with a teaspoonful of vanilla, and serve it with a teaspoonful of whipped cream heaped on each cup.

White Cake.—Mix together one cupful of sugar, two tablespoonfuls of butter, one and a half cupfuls of flour and same amount of milk. Add whites of three eggs, two small teaspoonfuls of baking powder, one teaspoonful extract of lemon and a few drops of extract of bitter almonds.

Nut Cake.—Stir together one cupful of butter, two and a half cupfuls of sugar, one cupful of milk, four cupfuls of flour, one teaspoonful of lemon extract, three teaspoonfuls of baking powder and six eggs. When baked, put frosting and walnut cakes on top. This makes two large cakes.

Beet Salad.—Cut cold cooked beets in one-fourth-inch slices crosswise and cut into cubes. Mix with boiled salad dressing. Take off the outside of a small cabbage and cut cabbage in quarters. Cut in thin slices, using a sharp knife, and soak in cold water until crisp. Drain dry between towels and moisten with boiled salad dressing. Arrange cabbage in salad dish and surround with prepared beets.

Sauce a La Belle Maison.—Beat up carefully the yolk of one egg, add to it slowly half a cup of thick sour milk, salt and pepper to taste and a teaspoonful of corn flour. Stir all the time. Then put in the pulp of the tomato. This can be passed through a sieve if desired. Heat the whole in a stewpan, adding first a small piece of butter, and then the white of an egg, but do not allow to reach boiling point. By cooking the marrow in this fashion and serving with such a sauce a nourishing meal is provided.

Cocoa Nut Milk Chocolate.—Heat a quart of milk in a double boiler, and when it is very hot, stir into it four heaping tablespoonfuls of grated unsweetened chocolate, moistened with a little cold water; allow the mixture to boil and thicken. Have ready nearly a pint of coconut milk, into which has been stirred half a cupful of sugar and the whites of two eggs; add it to the chocolate, and cook the whole for a few minutes, but do not allow it to boil. Remove the drink from the fire and serve it in chocolate cups, adding, after it is poured into the cups, a tablespoonful of sweetened whipped cream that has been mixed with a little of the grated coconut.

Beefsteak Pie.—Put one and one-half pounds round steak, cut into one-inch cubes, into stewpan, with one-half onion, thinly sliced and four cups cold water. Cover, bring quickly to boiling point, and then simmer until meat is tender—about two hours. Add one teaspoon salt after the first hour's cooking. Melt four tablespoonfuls butter with four tablespoonfuls flour and add gradually to hot stock. Parboil one and one-half cups potato, cut into one-fourth-inch slices, about eight minutes, drain, add to meat and cook three minutes. Turn into buttered baking dish, cover with pie crust or baking powder biscuit mixture and bake in hot oven. Make slashes in crust to let steam escape. Good way to cook tough steak.

Ginger Cordial.—Stew slowly together half a pound of figs, half a teaspoonful of allspice, a pinch of ginger, a saltspoonful each of cinnamon, mace, and ground cloves in sufficient cold water to cover the ingredients. When the figs are tender, remove them from the fire and press them through a puree sieve. Return the syrup thus obtained to a clean saucepan, and add three pints of ginger ale. Allow it to heat gradually, and then beat into it a scant teaspoonful of cornstarch mixed with a little cold water. Stir it constantly until the mixture boils. Flavor it with a few drops of lemon juice, and serve it in small cordial cups, capped with a little chopped candied orange peel.

Mulled Grape Juice.—Soak for fifteen minutes the grated rind of an orange in the juice of one lemon to which you have added a cupful of boiling water and a heaping tablespoonful of granulated sugar. Put the ingredients into a granite saucepan, and add a quart of unfermented grape juice, four whole cloves, and a pinch of ground cinnamon; bring them all to

the boiling point, then let the mixture simmer for fifteen minutes. Prepare a meringue by boiling together one cupful of sugar and two tablespoonfuls of water until it threads; then pour it gradually over the stiffly beaten whites of two eggs, which you must stir all the time. Add the hot grape liquor, dust grated nutmeg lightly over it, and serve it at once.

Etiquette of the Table.

Open and spread upon your lap or breast a napkin, if one is provided; otherwise a handkerchief.

Sit upright, neither too close nor too far away from the table.

Do not be in haste; compose yourself; put your mind into a pleasant condition and resolve to eat slowly.

Possibly grace will be said, and the most respectful attention and quietude should be observed until the exercise is passed.

It is the most appropriate time, while you wait to be served, for you to put into practice your knowledge of small talk and pleasant words with those whom you are sitting near.

Do not be impatient to be served. If soup comes first and you do not desire it, you will simply say, "No, I thank you," but make no comment; or you may take it and eat as little as you choose. The other course will be along soon.

The soup should be eaten with a medium-sized spoon, so slowly and carefully that you will drop none upon your person or the tablecloth. Making an effort to get the last drop and all unusual noises when eating should be avoided.

Formerly it was the fashion to pour tea into the saucer; not so now. Tea should be gently sipped from the spoon or cup, taking cup and spoon in hand when drinking. The spoon should never be removed from the cup when the guest is satisfied with its contents. Should the cup be empty and more be desired, to take the spoon out and place it beside the cup in the saucer is an intimation to the waiter to have it refilled. If not empty and the spoon is placed beside the cup, it is an intimation to the waiter that you want the tea or coffee changed. Do not call for "milk"; call for and speak only of "cream." Never set your teacup upon the tablecloth. In taking sugar, use only the sugar-spoon.

Hints to Housewives.

The tops of pale-colored evening gloves make very dainty shoes for babies.

Slip a thimble on the curtain rod when running it through the hem of the curtain.

White satin shoes should always be kept in blue paper to prevent them from becoming discolored.

Before using tinware of any kind, rub it well over with fresh lard. If treated in this way it will never rust.

After fowl of any kind is cleaned the inside should be rubbed thoroughly with a piece of lemon before the dressing is put in.

Tin that has become rusty or stained may be cleaned by dipping the cut surface of a raw potato in fine brick and rubbing well with this.

To prevent potatoes becoming black when cooked, put them into cold water; and when brought to the boil, squeeze a little lemon juice in. They will then keep a good color and be of good flavor.

When cakes get burned do not try to cut or scrape off with a knife. Just get the nutmeg grater and grate all over until it is a golden brown. This is especially useful when icing a cake, as it makes it so smooth. When grated enough, turn upside down to shake off the dust.

Fires Which Never Go Out.

The following are some of the perpetual fires in the world. The sacred fire of Baherem, reputed to have been kindled 1,200 years ago, burns in a temple in the village of Judwada, India. The fire was consecrated by the Parsees in commemoration of their safe voyage to India. In the vaults where the Czars of Russia are buried two great candles, one at the head and the other at the feet, are always kept burning. When the tomb of Pallas, son of Evander, was opened in the twelfth century they found a lighted lamp hung over his head, which had presumably been burning for 2,000 years. A lamp was burning in the Temple of Venus which is reported to have been burning from time immemorial.

Iron utensils, pump handles, etc., are very cold because they are good conductors of heat, and draw the heat from our hands. The sudden loss produces the sensation of intense coldness.

TOUCHES ON SUIT AND GOWN.

When the practical quality steps in, illusive chic, they say, steps out. This may be true when the idea of the practical is carried to an extreme. We have learned, however, to add a touch of trimming here, and a note of color there; to slash a sleeve, or band a skirt in a way that quite overcomes the predominance of practical over chic and preserves both.

The Dress for General Wear.

Suitable for the business woman, or the young girl just beginning her days at college, is the popular serge in various qualities and weights. This material is appropriate for the stormy days of the heaviest of winters and also for the most balmy of climates.

Lace and Satin Dinner Dress.

Wool poplins, gabardines and tweeds are also serviceable, and make exceedingly attractive costumes. These models, often simple in design, permit of a smart touch of some distinctive color or effect, perhaps a motif, symbolic of the mystic Orient, or of the more fantastic cut-in-stone relics of our aborigines, the Indian mound builders, which have been brought to view after almost numberless decades. Details of this kind often close the high collar, being in the form of buttons, oddly shaped, or medallions, serving as buckles, or simulating belts on the dress itself. With these effective novelties a dress or suit may be rendered unique to a degree and carry an individual note, difficult to obtain but very satisfactory to the wearer, as she may be sure that her creation is for her wear alone, and will not be duplicated.

Net has once more come into popular use for dainty blouses and frocks, both for daytime and evening wear; thread-run nets are especially favored for the latter purpose. Plain net is used considerably for blouses in simple designs, tucked here and there and with tiny frills that fold softly about the neck, or lend grace to the sleeve. Chantilly, that charming lace of web-like texture in almost too delicate a weave to be worn, is also used to fashion many gorgeous creations. Shadow lace, too, has its part in the



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Lace and Net for Blouse or Frock.

making of the more elaborate dresses, in combination with soft taffeta or satin, as trimmings in narrow bands, for sleeves, or in softly flaring bretelles. Strange as it may seem, velvet in vivid colors is often used for trimming these filmy costumes in panels and bandings, making a wonderful effect.

Satin or Taffeta Trimmings.

Narrow pleatings and ruchings of lace and net seem to be used universally for trimmings the dainty evening costume; soft satin, too, in the narrowest of bands or folds, occasionally beaded with small pearls, edges the tiny ruffles and sleeves as well as tunics or flounces which compose the costume. These tunics are draped up often with loops of satin folds having perhaps an end here and there weighted down with metallic ornaments of various sizes. Fancy braid and folds of satin are often combined in applique designs, bow-knots and similar details on tunics of lace or net, with charming effect. Very often one finds the undersides of flouncing embroidered with bows of narrow metallic ribbon or braid, either silver or gold, or in delicate pastel shades, matching the bodice trimming. Taffeta ribbon with the fascinating picot edge is also favored for these undersides, flounces, and airily bob up and down, the weight of the tiny pearl

or cut-bead ornamentations bringing it again into place.

Is the Wide Skirt Losing Favor?

At the Fashion Fete held at the Ritz some time ago, the crinoline effect was still the most accentuated feature; there were many dainty, airy creations, all made with the bouffant skirt, corded or lightly boned. The more conservative afternoon, and the majority of the street costumes, however, are gradually narrowing



6938

Serge Daytime Frock.

down in width. Many of the street suits and dresses have an underskirt nearly as narrow as it was a season or two back, the width and flare being confined entirely to the long tunic or overskirt, which is again a much-favored detail. Within a short time it is being whispered the full skirt will be seen only on dressy afternoon costumes and evening frocks.

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

British Emancipation.

The first day of August, 1834, is often mentioned, but erroneously, as the day on which the slaves in the British colonies were set free. They did not get their actual freedom, but an apprenticeship which was to precede and prepare their freedom. It was enacted that all slaves should become "apprentice laborers" to their masters. These slaves were of two classes. One class received actual freedom in 1838 and the other in 1840. It was found that on August 1st, 1834, there were 770,280 slaves in the colonies affected by this Emancipation Act. All negroes born after that date were born free. Twenty million pounds sterling (\$100,000,000) was ultimately paid to the owners of the slaves, this sum being distributed ratably according to the market price of slaves in each colony.

Smart Boy.

Boy—I want to buy some paper.
Dealer—What kind of paper?
Boy—You'd better give me fly paper. I want to make a kite.

THE WAKE SONG OF COLERAINE

By Jean Blewett.

Life was a hurt, but life is o'er—
Sleep ye softly, Mavourneen!
Love was a pain, but love's no more—
Rest ye, rest ye, Mavourneen!
Out slips the tide all silvery white—
Sleep ye softly, Mavourneen!
Nor life, nor love can hurt to-night—
Rest ye, rest ye, Mavourneen!
—From The Canadian Magazine for December.

Mlle. Emilienne Moreau.

France Honors Her For Fighting Like a Man.

A recent list of those mentioned for distinguished service in a French army report contained:

"Mlle. Emilienne Moreau, aged 17½, living at Loos (Nord), during the capture of Loos, by the English, on September 25, 1915, organized a first aid post in her house, worked all day and the following night carrying wounded men there and gave them every attention, putting all her resources at their disposal and refusing any payment. She did not hesitate to go out, armed with a revolver, and succeeded, with the aid of some English nurses (male), in putting two German soldiers in a condition so that they could no longer do any injury, they having been firing on the post from hidden positions in a neighboring house."

Mlle. Moreau, who will be able, thanks to this citation, to wear a War Cross, was living at Loos when the war broke out, with her parents and a brother aged 10. She was studying to become a school teacher. The Germans occupied the village in October, 1914, and remained there nearly a year. Her father, during this time, died from grief and want of proper care. There was no carpenter to make a coffin, nor even any wood. Emilienne went among the German lines and hunted until she found sufficient wood, then, with the help of her young brother, made a coffin.

When last September came a rumor spread that the English were coming and that the famous Highlanders were going to attack the village. One day, for the first time since the war, Emilienne neglected the children entrusted to her charge by the German authorities and went up in the garret of her house, from which she could see the whole battlefield. She passed three whole days there, lying flat on the floor, gazing on the terrible scene. Shells burst around her house. Walls trembled and roofs were torn away. Cries from wounded reached her, and at last shouts of victory, as the English won their way into the town. She recognized the famous Highlanders by their costume and went among the wounded, giving them something to drink, bandaging their wounds and dragging them into position of some ease.

As the British entered the village in force they sang "God Save the King!" and Mlle. Moreau, as soon as the national hymn ended, raised the "Marseillaise," in which the Highlanders joined, their long service in France having made it known to them. In the capturing of the village Mlle. Moreau slew five Germans with her own hand, three with grenades as they hid in a cellar, and fired on the first aid post, refusing to come out, two with a regulation revolver belonging to an English officer as they advanced toward her with fixed bayonets. She allowed them to come quite close before firing, so close that in another few seconds their bayonets would have reached her body.

The virtue of a cold bath lies in, "in quickly, and out quickly."

TERROR IN THE GERMAN PORTS

THE BRITISH SUBMARINES ARE FEARED.

Damage to Enemy's Shipping in the Baltic Greater Than La Known.

A despatch to the London Times from Stockholm says:—

"Great Britain's submarine challenge in the Baltic has taken far greater dimensions than the public of the countries interested are aware of. The reason is that Germany is concealing the loss of all ships whose crews get ashore into German ports. Some crews have got ashore in Finland, where they have been interned. Only when the crews land in Sweden or Denmark is the loss at once known. Steamers which come here from the Sotra Quarken, between the Aland Islands and the coast of Uppland, nearly all report having been stopped or signalled to by submarines."

A captain reports an incident witnessed in the south of the Baltic. A small German cruiser, disguised as a merchant ship, attacked a British submarine which had raised the British naval flag, and had signalled to the supposed tramp steamer to heave to. The submarine fired a torpedo which missed, whereupon the German cruiser, firing from small guns, attempted to ram. Owing to the heavy seas, the German gunfire missed or failed to do serious injury, and the submarine, which had a narrow escape, got away.

"Panicky Feeling."

Swedish merchant sailors who have been in Germany declare that there is a panicky feeling in the smaller ports, particularly at Weichselmunde and Sassnitz. The German port authorities fear submarine raids with the aim of destroying ships at anchor. Sassnitz has been fortified. The Weichselmunde forts fired in the morning dusk at one of their own submarines, and wounded two sailors. The Germans profess to have an infallible way of protecting against torpedoes large merchant vessels, but they admit that this makes the vessels go so slowly, and that there is no chance of getting out of range of submarine gunfire.

All observers agree that the British submarines are boldly and skillfully handled. Stockholm newspapers bear testimony also to the fact that the campaign is conducted on humane lines.

Bad Blow to Germany.

Swedish newspapers agree that the stoppage of the ore traffic will be a bad blow to Germany. Lulea, the chief ore port, will soon freeze up, and this year an exceptionally large number of German ships were taking in ore, the aim being to get a sufficient supply before the winter. All German ships which in future take the Baltic north and south route have orders to keep within territorial waters. This means difficult navigation, owing to the indentations and islands all along the coast of Sweden. Enormous numbers of mines are now adrift in the Baltic.

Reports from the Sound agree that the German mine field laid last month is ineffective, and that the same is true of the Danish field laid a year ago in the Great Belt. The mines do not keep their anchorage and often break loose.

"Ough."

An exchange prints the following list of words ending in "ough," and adds the pronunciation of the more obscure words, so far as ascertainable from the dictionaries: Messrs. Gough (goff), Hough (huff), and Clough (cluff), though tough enough, thought through the day that they would visit Mr. Brough (broo), who, having a hiccup (hiccup) and a cough, lived in a clough (cluff or clou), with plenty of dough, and a tame chough (chuff) kept near a plough in a rough trough, hung to a bough over a lough (loch). A slough (sluf) of the bank into the slough (sloo) injured his thoroughbred's hough (hock). No wonder the foreigner shudders at those four terrible letters!

Man for Sunday Work.

"Tommy Atkins" pleaded exemption from church parade on the ground that he was an agnostic. The sergeant-major assumed an expression of innocent interest.

"Don't you believe in the Ten Commandments?" he mildly asked the bold freethinker.

"No, sir," was the reply.

"What! Not the rule about keeping the Sabbath?"

"No, sir."

"Ah, well, you're the very man I've been looking for to scrub out the canon teen."

Rheumatism!

How is rheumatism recognized? Some have said—

Rheumatism is a dull pain.

Rheumatism is a sharp pain,

Rheumatism is sore muscles.

Rheumatism is stiff joints.

Rheumatism is a shifting pain.

All have declared—*Rheumatism is Pain.*

Sloan's Liniment applied:—

The blood begins to flow freely—the body's warmth is renewed—the congestion disappears—the pain is gone.

Sloan's Liniment

KILLS PAIN (GUARANTEED)

Rheumatism and allied pains yield to the penetrating qualities of this warming liniment.