About the House

Useful Hints and General Information for the Busy Housewife

Selected Recipes.

Scalloped Oysters With Cheese.—Butter a baking dish, sprinkle with bread crumbs and put on a layer of oysters, seasoning with salt, pepper, parsley and grated Parmesan cheese. Add another layer of bread crumbs, seasoned oysters and cover with bread crumbs. Pour over one cup of oyster liquor or milk, dot with bits of butter and bake twenty or thirty minutes, or until nicely browned. Never have more than two layers of oysters so that the dish may be evenly cooked and not soggy in the middle. If you like spices, try leaving out the cheese and seasoning with bay leaf, blade of mace, one sprig of thyme and a little parsley chopped fine and sprinkled over each layer of oysters. Use three dozen oysters.

Braised Beef—4 pounds beef (lower part of round), 2 thin slices fat salt pork, ½ teaspoon peppercorns, ½ cup carrot, ¼ cup onion, ¼ cup onion, salt, scraps. Wipe meat, sprinkle with salt and pepper, dredge with flour and brown entire surface in pork fat. Place on rack in covered roast pan, surround with vegetables, peppercorns and three cups boiling water. Cover closely and bake four hours in a very slow oven, basting every half hour and turning every second hour. Throughout the cooking the liquid should be kept below the boiling point.

Pork Cake.—One pound fat ground pork, one pound of raisins, one pound of currants. Two cupfuls of brown sugar, made into syrup, two teaspoonfuls of soda stirred into the syrup while hot, one pint of boiling coffee, two tablespoonfuls of cloves, two teaspoonfuls of cinnamon, two teaspoonfuls of nutmeg, a pinch of salt, one cupful of English walnuts. Use enough flour to make a stiff batter, and bake for an hour in a well greased tin.

Of the many modes of cooking rice there is none more acceptable than the well-known pudding with milk and sugar, with or without eggs. This might be varied by a rice pudding in the Danish style made as follows: Place in a double boiler four ounces of rice, a pint of milk, and a pinch of salt. Cook until it is thoroughly softened and creamy, whipping it occasionally. Pour out and let it get quite cold. Eat it with sugar. Cream is an improvement, and also red currant jelly.

Fig Pudding.—To one-half pound of chopped fresh figs add two cupfuls of grated stale breadcrumbs. Sift into this mixture one cupful of brown sugar, one cupful of finely chopped beef suet, one cupful of sweet milk, one teaspoonful of salt, one-fourth teaspoonful of cloves, the same amount of cinnamon and baking powder. Add two eggs beaten until light, pour hot buttered individual molds. Cover and steam for forty minutes. Serve with hard sauce, heaped daintily around the pudding.

Apple Sauce Cake.—Cream one-half cupful butter and one cupful sugar. Into and one-half cupfuls hot apple sauce beat in two teaspoonfuls soda and one-half teaspoonful salt; stir in with the butter and sugar; add one cupful raisins, one-half teaspoonful nutmeg, one-half teaspoonful cinnamon and cloves. Sift in two and two-third cupfuls flour. Bake forty-five minutes.

Yorkshire pudding with fruit—When the usual Yorkshire pudding mixture is half baked garnish it with fruit, such as preserved damsons, plums or any other variety or mixture available. Finish it by baking and then sprinkle it with spiced sugar or any other sweet substance which may be acceptable, such as honey or a fruit sauce.

Oysters with tomatoes.—Melt two tablespoonfuls butter, add sliced onion and cook until brown. Add cup stewed tomatoes, when thickened, with a pint of drained oysters, and cook until edge curl. Add a drop of tabasco sauce, one-half teaspoonful salt and tablespoonful chopped parsley. Serve on toast.

Sauces and Garnishes.

In making most sauces plain white foundation sauce is used.

Foundation sauce—Two ounces butter, two ounces flour, one pint milk, pinch of salt. Melt the butter, blend in the flour, add the milk very slowly, stirring all the time so as to avoid lumps, boil up, add the salt and cook for ten minutes. If not quite smooth, tammy or rub through a very fine sieve.

With this sauce all the following can be made: Brain sauce—Three-quarters pint white sauce, one-half gill stock-seasoning, one calf's brains, one teaspoonful lemon juice. Wash the brains thoroughly, tie up in muslin and cook in stock for ten minutes. They chop fine, add to the foundation sauce, the seasoning and the stock, reheat and serve.

The following table gives the most suitable garnishes for various dishes:

Roast beef — Yorkshire pudding, brown gravy, horseradish sauce, cranberry sauce.

Roast mutton—Onion sauce, baked suet dumpling, red currant or damson jelly, brown gravy, mint sauce.

Roast lamb—Mint sauce, brown gravy, lettuce.

Roast pork—Apple sauce, sage and onions, thick brown gravy.

Roast suckling pigs—Currant sauce, gravy made with brains, fig sauce and sliced lemon.

Roast veal—Toasted rolls of sliced bacon, savory stuffing, tomato sauce, brown sauce.

Roast fowl—Bread sauce, clear brown gravy, toasted rolls of bacon, fried sausage, lettuce.

Boiled fowl—Bread sauce, celery sauce, egg sauce, sliced lemon.

Roast duck—Apple sauce, sage and onions, thick brown gravy, green peas in drawn butter.

Fried fish—Quarters of lemon, almost any sauce, egg, Hollandaise, tartare, drawn butter.

Boiled cod—Oyster sauce, caper or egg sauce.

Salmon—Lobster, cucumber, mousseline, mayonnaise, Hollandaise or tartare sauce.

All boiled fish—French parsley, parsley sauce, slices of lemon or almost any of the above sauces.

Grilled fish—Quartered lemon and maitre d'hotel butter.

Boiled beef—Vinaigrette or piquante sauce, boiled suet dumplings, carrots and turnips.

Boiled mutton—Caper or nasturtium sauce, carrots and turnips, parsley sauce.

Boiled veal—Parsley sauce, carrots and turnips.

Boiled salt cod—Egg sauce and parsnips.

Calf's head—Brain sauce, lemon, calf's tongue, bacon.

Game—Thick brown gravy, bread sauce, fried crumbs, watercress, lettuce, potato chips, cranberry sauce, cranberry jelly, red currant or black currant jelly.

Wild duck—Quarters of lemon, cayenne, orange, lemon or paprika sauce.

Things to Remember.

Whenever vegetables are baked all the food value is preserved.

A little ginger added to the salad dressing is a pleasant flavoring.

Varnished floors should be washed always with cold water.

A paste made of kerosene and wood ashes will hurry a slow fire with little danger to its use.

Cheese can be added to escalloped cabbage or cauliflower, and makes a very nutritious dish.

It's a great convenience to have a separate workbag for each piece of work one has on hand.

House plants will not do well if put in a window over a radiator. The heat will dry them up.

The fumes from ammonia water confined in a box will remove mildew spots from kid gloves.

A piece of sandpaper is of great help in removing stains from cooking utensils.

Give dahlias stored in the cellar frequent examination. Throw out mouldy or decaying tubers before they communicate their diseased condition to other roots. Keep the tubers on suspended shelves some distance away from the cold cellar floor.

LUXURY AMONG NEWLY-RICH.

Countess of Warwick Notes Sharp Contrast Between Classes.

One of the most disquieting home symptoms of the present hour is the extravagance of a class of women that has been enriched by war, writes the Countess of Warwick in the London Chronicle. I do not, of course, refer to women of the working classes; their transgressions in this direction are venial. Nor to the women of the upper classes—I hate these adjectives but know of nothing that will take their place—who have seriously reduced their normal expenditure.

What I protest against is the fashion in which so many of the wives and daughters of the profit-makers are spending the money. I paid a rare and very necessary visit to my dressmaker the other day, and the slightness of my needs made me almost apologetic. Madame reassured me. She was so busy with big orders for extravagant gowns that she hardly knew how to execute them; all the orders, she told me, came from clients unknown to her before the war.

The restaurants and hotels in London and in the large manufacturing centres are crowded with people eating and drinking rich and unfamiliar food and wines. The women whose husbands are profiting by war are indulging under false pretences in their passion for pleasure and extravagance. They declare that soldiers back from the front must be entertained, and the entertainments is the most extravagant lunch or dinner in the most public place, and an afternoon or night at the places where the most banal forms of revue and musical comedy may be found. The dignified protest of one of our most distinguished generals falls upon deaf ears. The young subalterns may be amused, though many are not, to the seasoned soldier the spectacle of luxury and stupidity can only be repugnant.

A Protective Admission.

Mrs. Burgess was a decidedly practical and up-to-date woman. Some of her friends attributed much of her alertness to the fact that her six daughters, one of whom had married recently, were not providing themselves with husbands as fast as mother—as Burgess desired.

One evening the energetic mother cornered a young man in the reception hall.

"And which of my girls do you most desire, Mr. Everstay?"

"The married one," came the unhesitating reply.

In thirty-nine consecutive days 440 inches of rain recently fell on Dhangawata, India.

GERMAN FEAR OF TANKS.

Berlin Writer Describes Terror Caused in the First Attack.

The following description of the terror created in the German ranks by the first appearance in action on the Western Front of the British "tanks," or armored auto war chariots, is taken from an article entitled "The Devil's Coach," written for the German press by a war correspondent named Dr. R. Dammert:

"When the German trench sentries crawled out of their holes in the ground in the misty dawn of the 16th of September, lifted their heads again after the heavy storm of iron during the night and looked about for the English, their blood froze in their veins.

"Across the field, cut up with gaping craters, crawled two mysterious monsters. Dazed by the earthquake that had been raging about them, they all rubbed their eyes, which were rivetted upon the fabulous beings as though their owners were bereft of reason. Their imagination lashed into a frenzy by the hail of shots, was still full of excitement. So it was no wonder that it held control over these sorely-tired men who were well aware that the enemy was determined to use every means of destruction to break through the steel-like wall formed of frail human bodies.

"They had forgotten what it was to fear men. But here was something drawing nearer—that the human brain, with the use of extraordinary mechanical powers, had fitted out like a work of the devil; a secret that oppressed and fascinated the senses, because reason failed to grasp it; a fate before which the men seemed helpless in their own eyes.

"They stared and stared, like men stricken with paralysis. The monsters advanced slowly, hobbling, swaying, and bobbing about, but they were coming nearer. Nothing was able to stop them, they seemed to be driven ahead by a supernatural power. Then the thought flashed through the head of some one in the trenches, 'The devil is coming,' and the word ran along the line like a flash of lightning.

"Suddenly tongues of flame shot out of the armored backs of the iron caterpillars. Shells whistled over the men's heads and the dreadful music of a machine gun orchestra filled the air. The enigmatical being had revealed its secret and reason returned again."

In the course of his story Dr. Dammert tells how the Germans soon learned how to meet the drives of the "tanks," and succeeded in putting several of the armored monsters out of commission.

AFTER LONDON CANINES.

Movement to Limit Number of Dogs Kept as War Measure.

There is a strong agitation in London against the extravagance of keeping so many pet dogs during war times, and the London Mail has this to say on the question:

"It is not the usual dog that is the cause of waste. He is usually fed on biscuit and a few scraps and he lives healthily on a diet at trifling cost. The dogs that cost the most are the most useless; they are the pampered pets.

Another veterinary surgeon was bitter against lap dogs. "They are the cause of all the extravagance," he said. "A woman who had put her pet dog under my care sent in for it a meal such as I would have been very pleased to eat. What did the little beast do? It sniffed the food all over, left it uneaten, and gobbled up the biscuit and food that I gave it.

"Give an ordinary, terrier or spaniel a quarter of a pound of 'cat's meat,' which costs one penny, or meat that is left over from the table, mixed with a little biscuit or bread, and it will keep well and cost you not more than 1s. 6d. a week."

Lady Teynham writes: "Why, because a few foolish women feed their pet dogs on a pound of steak a day, should all sensible women be tarred with the same brush? The Pekinese seems to be the dog generally sneered at—I suppose because he is small. Properly brought up he is hardy, sporting, and as intelligent as an Irish terrier. A friend of mine had one which swam across a small stream and killed two rats. All they require are the scraps left over from the table. In these days, when so many of us have our husbands at the war, it is some comfort not to come back to a perfectly lonely house, but to have a warm greeting from a loyal though small friend."

THE FASHIONS

The time has long since passed when fashions for misses were of secondary importance in the scheme of things. The fashioning of clothes for young people now receives as much attention as those of their elders, and certain French designers have, of late, been especially concentrating their efforts on producing modes for young girls and small children.

Whether for school, college or the various social and outdoor activities which enter into the lives of all young people, we find an unlimited variety of styles.

At present there is a distinct relation between the styles for grown-ups and those reaching the grown-up stage. The slim silhouette, to which women have taken with so much zeal, is reflected in misses' styles, and certainly there is nothing more befitting the slender grace of youthful figures than the modes which now prevail.

In one-piece style are the majority of dresses, whether they are to be slipped-on over the head or closed at the center-front or back. Especially becoming are those that hang from a deep, square yoke, and of these there are varieties, for below the yoke the material may be side-pleated, box-pleated with groups of large or small pleats, or just simply gathered. To define the waistline, a leather belt, a regulation cloth belt or a long, narrow girdle is considered correct with this type of frock. The belt being such an important factor, then, it is not surprising to find many novelties in that line. One of the latest is a belt which starts out by being wide in front, but finally becomes divided into two narrow strips at the sides and back. The upper halves fasten at the back and the lower halves are knotted loosely and hang down the back. Exceedingly attractive, also, are the pockets which give added charm to these dresses. Pointed, square, draped, gathered or plain, they appear in every conceivable form.

For practical wear, the young girl wears dresses of the popular wools, such as serge, gabardine, velours, broadcloth, checks and plaids. There

One-Piece Box-Pleated Dress for Misses

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is little trimming on these frocks; perhaps a touch of bead or wool embroidery, a contrasting collar, soutache braid, or flat braid applied in rows. The large assortment of fashionable colors, including burgundy, plum, taupe, brown and green has not ousted navy blue, which is still a favorite.

For her social activities, sweet sixteen may have her choice of soft chiffon velvet, velveteen, taffeta, satin, charmeuse, silk poplin or Georgette crepe depending on the occasion for which her dress is intended. For dance frocks, tulle, silk net, chiffon and Georgette are particularly girlish, while for a very elaborate dress nothing is more charming than the silver tissue cloths. Her slippers are of satin, to match the color of her dress, or else of silver or gold tissue.

Pale or bright pink, blue, maize, apricot and white are the colors specially adapted to the youthful evening dress. Some delightful frocks are composed of layers of tulle in different harmonizing colors placed one above the other, and the merging of these colors produces a wonderfully artistic effect.

If the selection of her evening frock gives a girl many thrills of pleasure—and every one knows it does—she also derives a great deal of enjoyment from her sports clothes. Sports clothes, to-day, are wholly charming. Such bright, gay colors as are used for them can only reflect the spirit of joy and exuberance which they embody. The enjoyment of sports is really doubled by the lovely clothes that are worn for them.

The skirts of sports dresses and suits are worn very short, and the models are either plain or pleated. With bright-colored skirts are worn slip-on middys of wool or silk jersey in a contrasting color. Hip-length coats of angora and fancy wools are also frequently seen. The accepted

trimming for winter sports suits is either fur or leather.

Scotch plaids and checks in bright colors are very much in evidence. Some of the latest suits are dark green with fine yellow lines forming the checks. Others are in solid block effects in golden brown and black, and other pretty color combinations.

These patterns may be obtained from your local McCall dealer or from The McCall Company 70 Bond Street, Toronto, Ontario, "Dept. W"

PALM CAKE FOR CATTLE.

Experiments Made to Take Trade From Germany.

A further contribution into the palm kernel cake question has been made by Dr. Crowther of the University of Leeds, England. This artificial cattle food is the residue left after the completion of the process of extracting the oils from palm kernels. The trade in palm kernels in Europe was a great German industry before the war, and the kernels were moreover obtained from a British colony. Steps are now being taken to reserve the products of British soil for British manufacturers, and great attention is being directed to the manufacture of margarine and other goods for which palm kernels are needed. The successful disposal of the coke, however, has a great bearing on the diversion of the trade from Hamburg to Liverpool, Hull, and other English towns. Here is where agriculture is concerned, for as an artificial cattle food palm kernel cake has been little used in the past. With the aim of testing whether the farmers' objection to the cake were inadvisable or not, Professor Crowther has conducted certain experiments, on the farm, and in the laboratory, with regard to the keeping qualities and the digestibility of the cake.

So far as the keeping properties are concerned the results of the investigation showed that during a period of six months, the palm-kernel cake kept just as well as other cakes, and better than some, and at the end of the period it was quite good and sound. On analysis, the oil in all the cakes had become acid, but the palm-kernel variety was no exception. It was, at any rate, only inferior to the linseed and soya cakes, and was better than cotton cake and soyeot. The opinion, therefore, is held that under ordinary conditions palm-kernel cake as produced to-day will keep as well as ordinary cakes. On the basis of results obtained, it was computed that palm-kernel meal was worth 23 per cent. more per ton than the cotton cake with which they were compared. The cake could be eaten without difficulty, it was found, when mixed with other cake.

Tests directed at ascertaining whether the cake would improve the quantity and quality of milk bore out, as far as they went, the investigations of German agriculturists, that such an improvement did result from the use of the cake.

WHY WE HAVE TWO EYES.

So That Object Seen Shows Depth and Relief.

Because we have two eyes the things we see seem solid and not flat, with the result that we can judge their distance from us with fair correctness. Look through a window at a house across the street with one eye closed, and then with the other eye closed. The bars of the window frame will cut across the opposite house in different places. The two fields seen with the eyes separately, although in the main alike differ. When you look at the house with both eyes open the two fields seen by the two eyes are combined, and the house across the street assumes depth and relief.

Although we see a house with each eye, we see only one house with both eyes. This makes the stereoscope possible—an instrument so designed that the two eyes are made to converge on a single point and yet to see two different pictures. If these two pictures represent a chair as it would appear to the right and left eyes respectively, they are perceived as one solid object.

HONORS NOGI'S SPIRIT.

Emperor's Decree Carried Out at Grave of Hero.

The Nogi cult still grows in Japan. Among the honors lately bestowed by the Emperor were, according to custom, posthumous honors for some of Japan's beloved heroes. Some fell to the lot of the spirit of the late Count Nogi, and when Viscount Sotooke, court ritualist, with his assistance and a delegate of the Imperial household department proceeded to the modest grave of the nation's hero in the great Aoyama Cemetery, they found a reverent group already assembled and waiting patiently under a downpour of rain.

The ritualist announced before the grave the Imperial honors. Among those who attended was the General Nogi, whom the Emperor appointed to bear the title which otherwise would have disappeared from Japan upon the death of the conqueror of Port Arthur and hero of Mukden.

Complete satisfaction in business is when what he buys looks as good to the purchaser as it did to the salesman.

Charity that begins at home usually gets over a neighbor's back fence.

SPIES FOR TEUTONS ACTIVE IN FRANCE

ATTACK FOLLOWED MEMBERS' VISIT TO FRONT.

Interesting Example of Ex-Premier's Courage Under Fire.

The question of spies spying is always a live one in France, for many incidents can be recounted which show either that the Germans have close information on what happens in their enemy's lines or that chance is a wonderful thing. For instance, a number of Cabinet members visited a town in the north a few days ago, being accompanied by the director of an important mining works near the town, writes a Paris correspondent.

To suit the convenience of this gentleman the train that took the Ministers away was started an hour earlier than had been arranged. An hour later, at the time the train was intended to leave, the station underwent a hot bombardment, and thanks to the change in the time table the Ministers escaped a very bad quarter of an hour.

Almost every returned poilu can tell a story similar to the following: A division famous for its fighting qualities was suddenly moved to a new position so quickly that the men themselves did not know exactly where they were. Within an hour a board was hoisted above the nearest German trench bearing the inscription in large letters, "Welcome to the Gallant —th Division," and giving the exact divisional number.

The Cri de Paris gives another example that occurred during M. Clemenceau's recent visit to the front as chairman of the Senate's army committee.

"Tiger" Saw Slain Soldier.

The section was very quiet, nothing had happened for days there. Earlier there had been some hot fighting and the "Tiger" could see the dead body of a French soldier still hanging on the barbed wire between the trenches.

M. Clemenceau gazed at the poor remains with admiration, sadness and then fury. His eyes clouded over and words of vengeance came indistinctly from his lips.

At this moment an explosion was heard close by and then another. Clouds of smoke arose from near where M. Clemenceau stood and the explosions came nearer and nearer. He continued looking at the corpse of the poor soldier.

An officer hurried up. "Monsieur le President," he said (a President of the Council or Premier remains "monsieur le President" all his life), "the Major has sent me to warn you that it's a pretty bad place where you are. It is probable that they have sighted you. It's certain that a barring fire is beginning. The Major begs you to get under shelter."

"And why so?" asked M. Clemenceau.

"But, Monsieur le President, you may be wounded and then—"

"And if I were," replied the "Tiger," "would it not be a fine death at my age; the finest a man could dream of?"

Apostrophizes Dead Hero.

And he went on in that semi-sarcastic vein that he enjoys. "Just think, Monsieur, I no longer love women, and men disgust me; it would be a good time to make a fine finish!" Then turning toward the dead body he apostrophized it with:

"You were young, you had a long future before you; you had done ill to no one, women pleased you and you had faith in men. How much better it would be if you were alive here and in old body like mine were hanging out there in place of yours!"

The artillery fire finished before M. Clemenceau moved on and the staff captain who accompanied him told the story afterward, declaring, "I tell you he was wonderful! wonderful!" repeating the word "epatant," which means so much in a Frenchman's mouth.

M. Clemenceau is 71 and was Mayor of the Montmatre district at the time of the last war with Germany.

ORIGIN OF THE BAYONET.

First Used by Troops Out of Ammunition.

The bayonet, which the quidnuncs before the war said was an obsolete weapon, has proved its great value in the recent movements of the British.

Its name comes from that of Bayonne, a little town in the Basque country, in France, but cheek by jowl with Spain, down in the far corner of the Biscay. There it was first manufactured.

The story of its invention illustrates the old proverb about the motherhood of necessity. A Basque regiment, having run out of ammunition and wishing to sell their lives dearly, took the suggestion of one of their number that they should fix their long knives to the ends of their muskets and charge therewith and try to break through the ranks of their enemies.

This they did—the first bayonet charge in history—and their success in extricating themselves from every warm corner showed the value of the new weapon and led to its manufacture and adoption by every country and army in the world.

HEALTH

Jaundice.

Jaundice is not itself a disease, but a symptom of some internal condition; but it is such a striking symptom that it is commonly first treated in medical books as if it were really a disease. It is a yellow discoloration of the skin and the mucous membranes caused by the coloring matter of the bile. Sometimes the absorption occurs to so owing to an excessive secretion of bile; so much flows into the intestine that it cannot all be used, and the blood takes up the surplus.

The bile may also be obstructed by a tumor that presses on the bile ducts; the same effect may be caused by an inflammation and thickening of the mucous membrane that lines the ducts, or by a change in the fluid character of the bile, so that it becomes too thick to flow freely. The last is the case when jaundice follows phosphorous poisoning or some other form of blood poisoning.

The most common form of jaundice is that known as catarrhal jaundice, because it is caused by an inflammation of the mucous membrane of the bile ducts. That affection is usually the result of some indiscretion of diet or of exposure to inclement weather. Sometimes the symptoms are very slight; the patient merely feels a little out of sorts, or bilious; he loses his appetite, his tongue is furred, there is perhaps a little headache, and his bowels are sluggish. He hardly regards himself as sick, and is quite surprised to be told that he has grown yellow. The yellow color affects the whites of the eyes as well as the skin, and sometimes it is almost entirely confined to the eyes. The urine is also very dark in color.

The treatment of this form of jaundice is simple—a light diet, a blue pill or a dose of salts, and rest in bed for a day or two will usually suffice. If the symptoms persist, consult a physician; for they may be the first indication of some grave liver trouble. Indeed, it is safer to consult a physician at once, and let him take charge of the case from the very start.—Youth's Companion.

Curing Headaches.

Headaches are caused by any number of things. The eyes may be at fault; if so they should have an examination. The headaches may be caused by stomach trouble or may come from nerves. It is impossible to give a cure for all headaches in general, and, indeed, doctors have spent years trying to cure some sufferers.

Do not take headache powders, as they usually contain drugs which are injurious to the heart and only afford temporary relief. The best thing to do is to place the feet in a steaming hot mustard bath and apply cold water or ice to the head; lie down in a darkened room, with a cloth over the eyes. This relieves the congestion and frequently the headache will vanish.

GIVING THE EYE A BATH.

Winking "Most Gentle and Perfect Washing in the World.

Every few seconds we wink both our eyelids at once, although not purposely. If we stop winking our eyes become uncomfortable and gradually cease to work as they should. When the eye is open the front of it is exposed to dirt and dust and is apt to become so dry that a painful stinging sensation results, or would do so if constant moisture were not provided to cleanse and soothe the tissues.

As a matter of fact, each time we wink we wash the eye, says the Popular Science Monthly. Up above each eye is a tiny water bag called a tear gland, and all the time we are awake it makes tears. When the front of the eye feels itself becoming a little too dry or dusty a communication is sent for a supply of moisture. The eyelid then comes down with a tear inside it to wash clean the front of the eye. This is the most gentle and perfect washing in the world.

BAR TEUTONS FROM LAND.

Enemy Subjects Cannot Take Up Western Acres.

British subjects and citizens of neutral or allied countries are in future to enjoy alone the rights of homesteading in the Canadian west. Unless they had become naturalized subjects of the allies before the war, Germans, Austrians, Bulgarians will not be allowed to take up lands. This policy will probably be continued after the war, and its adoption means denial of the right of homesteading to a good number of unnaturalized citizens of hostile countries. Their kin will not be welcomed even after hostilities cease.

You may have noticed that easy money is difficult to retain.