

FRIDAY MORNING

ANY MAGAZINE PAGE FOR EVERYBODY

Does it Pay to Keep Household Accounts?

By ISOBEL BRANDS

TIME and again I hear householders ask, "Does it really pay to keep accounts? You must spend so much more on your accounts, and it's so much trouble when your accounts are not balanced. What good is it? It can't increase your income." The business man's husband is the one best qualified to answer. Would he not rather run his business without keeping accurate records of his expenditures and income? He could only guess as to how he spent his money, and if it should happen that his expenditures should outstrip his income, he would not know where to begin to cut down. Moreover, he would have no guide to further buying, and his experience in buying for the household would be of no value to him.

There are several unquestionable values in keeping accounts. In the first place, it develops habits of careful buying. You watch market prices more carefully, and you compare values of different merchandise. You are more likely to keep a record of your expenditures, and you are more likely to keep a record of your income. I have before me now a letter from a housewife who is discouraged because she has "spent the entire month's allowance more than a week before the next month is due and she does not know how to take care of the remainder of the family for the remainder of the month. She has no record of where the money went, but is sure she has not been extravagant. If she had a household account book, especially if its columns are marked by the housewife, with the sums allotted to food, clothing, shelter, light, heat, laundry, etc., it is worth the time spent on it for one reason. It keeps before

you a constant check on expenditures, so that you are not suddenly confronted with the disarming fact that you have overstepped your allowance. And accounts are not difficult to keep, by any means. There is a small book, with columns ruled, so that there is space to enter each day the amount spent for groceries, vegetables, light, laundry, etc., and it costs but 25 cents. In fact, you can take an ordinary ledger notebook and rule it yourself, with columns across, and enter expenses each day on the lines running down the page.

Some prefer the "card system," whereby a separate card is used for each heading, like food, rent and other items. What is a proper sum to be spent on each division depends on the size of income, standards of living, size of family, etc. But a guide to such expenses is furnished by the approved division. Assuming that the family consists of two adults and two children, and the income is \$1000 a year (approximately 320 per week), the division should be as follows: Rent, 20 per cent., or \$16 per month; Food, 25 per cent., or \$21 per month; Clothing, 20 per cent., or \$16 per month; Operating expenses (heat, best service, etc.), 15 per cent., or \$12 per month; Advancement (amusement, books, education, charity), 10 per cent., or \$8 per month; Savings, 10 per cent., or \$8 per month. Of course, where the income is smaller, the percentage to be allotted to food, for example, must be higher, and expenses on other items must be cut. Similarly, where the income is larger, a smaller percentage will be necessary for some items and a larger percentage can be saved.

But the first aid and the great incentive to businesslike management and better saving is—the family account book.

Sturdy Roses Everyone Can Grow

SUCCESS with roses depends on the gardener. If he wants to succeed with them, he can. Most persons, however, who want to grow roses are not willing to pay the price of success. They either make the wrong preparation in the beginning that is essential, nor continue subsequently with the cultivation that roses demand. Both, obviously, are important—one payment to be omitted, the other, to be prepared in the beginning, it is hardly enough to say that it ought to be there. It is more to the point to say that it cannot be too thorough. When roses are to be grown in beds, the best procedure is to excavate to a depth of two feet, spade up the bottom of this excavation, and then return a six-inch layer of the excavated soil, adding to this at least half its bulk in well-rotted manure. On this place a second layer, six inches deep, which has been worked manure in quantity. Fill in the remainder with fresh, rich, heavy loam, bringing the bed finally about two inches above the surrounding surface. It will settle in a week or two, and its surrounding surface be slightly below the surrounding surface.

son Rambler, in dwarf form. It attains a height of twenty inches. Anne Mueller is a pink variety, a cross between Crisp Rambler and George Pernet; Catherine Zeinnet is a pure white variety, blooming profusely and bearing small clusters of flowers that have the feature, bare of foliage, wanting in bloom, unhealthy, diseased and altogether undesirable. Baby Rambler, the planter does not turn his attention to these splendid roses, ten inches apart, in rich, stiff soil, there is nothing that produces a good size and shape of rose. The Ramonas or Rugosa roses, too, should find a place in the garden, either if it is businesslike management and better saving is—the family account book.

What to Order

In ordering roses, choice will lie between dormant or potted plants. The former are cheaper, but the latter are more certain results. Another factor in the choice is the fact that it can be set out at a later date. Then, another choice is between roses that are grafted on their own roots and those grafted on Manetti or other stocks. The former are preferred, for, with these, the plants are not so liable to be killed by suckers or other growth. If he has below the ground, however, set out budded plants, but set the plants so that the surface—neither more nor less.

Broadly speaking, garden roses are of two classes—Hybrid Perpetuals, Hybrid Tea and Tea. There are other classes, but these are the most important. The Hybrid Perpetuals are the hardiest, most vigorous, and the strongest, but rarely flower in June and, occasionally, but rarely, to some slight extent late in the summer. The Hybrid Teas are the most vigorous, but are not so hardy nor so vigorous as the Hybrid Perpetuals. Teas are the best in color, form and fragrance. Their weak constitution, they are not so hardy as the Hybrid Perpetuals, which bloom only once in the season, while the latter, naturally, are preferred by most gardeners. But, in the Hybrid Perpetuals, the flowers are the best known, and these, by all means, should be included in the list of roses ordered. The Hybrid Teas, indeed, might profitably grow only two, and learn the names of the most vigorous stock, some of the requisites of successful rose culture.

Some of the Best

Among the best in the class are the following: General Jacqueminot, a brilliant scarlet-crimson; Mrs. W. J. Wood, a large, full, crimson-rose; Laing, soft pink; Paul Neyron, dark rose, Laing, soft pink; Mrs. Aaron Ward, soft yellow.

The teas that should not be omitted are: Maman Cochet, rose-pink, and the white variety, known as White Maman Cochet; Marie Van Houtte, ivory-white; William B. Smith, bluish-white; Lady Hillingdon, apricot-yellow.

In making the selection of rambler roses—for which there is a place in almost every yard and garden—do not forget that every climbing rose of red shade is a "Crisp Rambler." The rose known by that name is no longer planted by the sophisticated. Long ago, it was superseded by varieties that proved to be, in every way, its superior. Still, people continue to ask for "Crisp Rambler" and nurserymen continue to supply it, since they must give the customer what he asks for—but the "Crisp Rambler" are to be preferred. Among the best of these are: Hiawatha, ruby-carmine; Lady Gray, cerise-pink; Paul Neyron, white; Excelsior, crimson-rose; Tausendglöckchen, soft pink.

There is a class of roses known commonly as "Baby Ramblers" that ought to be in every garden, whether the gardener raises other roses or not. They are dwarfs, as the name implies, seldom attaining a height greater than eighteen inches, but growing in compact, bushy form. They are to be had in many colors, low, pink and crimson, all of them bearing immense trusses of flowers of the rambler characteristic. The first roses to bloom in spring and the last to cease blooming in fall. It is not at all unusual to have flowers from a collection of them from the first week in May continuously, week after week, until the middle of November.

The Baby Rambler

The Baby Rambler, Mme. Norbert Lavasseur, is really the well-known Crim-

THE CARE OF THE WOUNDED :: By Will Nies



POOR little chap, he did his best. 'Twas not his fault that the one who sought him so eagerly at first turned on him at last and tried to drive him out. But he did not go. The one who strove to cast him out was the one who went. HE was the one who was not wanted. And so he departed, leaving behind him love and the girl.

He had only succeeded in destroying her love for HIM. He could not vanquish the POWER of love, nor her power TO love. So love remained with her—wounded, 'tis true—but she got out her first-aid-to-the-injured kit, donned her uniform with the HEART on the sleeve, and set to work to make everything right again.

"War Fever" the Newest Disease of the Trenches

By DR. L. K. HIRSBERG, A.B., M.A., M.D. (Johns Hopkins)

WHEN the nations of Europe fell out and began to make faces at each other and mar with powder and steel one another's beauty, there was a conviction that the only diseases that might lay more men on their backs than bullets were typhoid, typhus, paratyphoid, lockjaw, dysentery, cholera, tuberculosis, tonsillitis, and other infections.

However, a mysterious fever is now striking over the battlefields and its secret and hidden tentacles have gripped the soldiers in the trenches. Insects that carry the germs of typhoid, malaria and typhus fever are in no way the cause of this strange fever of obscure origin, as eminent physicians of the Royal Medical Corps of England call it. Seventy-five per cent. of the victims of this strange fever suffer sharp attacks, accompanied by shivering, dizziness and headaches. Pains in the legs and backaches are nearly always present. There are no "green apple" pains in the abdomen. Nausea and vomiting are also conspicuous by their absence.

Altho the methods employed in the diagnosis of other fevers, such as typhoid, were made by taking blood from the elbow veins and breeding out the causative germs, all the various efforts of bacteriologists have so far been in vain, and the mystery remains unsolved.

It is thought that this new disease is of microbial origin, but the little demons of the dark so far have eluded the most assiduous search of scientists. The fever leaps skyward and then collapses to normal. This jumping-back effect takes place several times before convalescence is established.

This newest or war scourge was first mistaken for "chills," a gripe and similar troubles because of headaches, backaches and leg aches that accompany it. Luckily, however, the disease is uncomplicated by the dangerous complications of influenza and analogous contagions. The heart, lungs, kidneys and other structures, despite the fact that this new fever may last several weeks, usually escape unharmed. There is no skin rash or other conspicuous sign to serve as an indication of its presence. It can, nevertheless, be distinguished after the first few days by the very fact that there is no rash of dengue fever, enlarged spleen of typhoid, sore throat or tonsillitis of diphtheria, or running nose and cough of the grip.

Victims of this strange fever are given a liberal diet, gentle massage, and gentle but particularly to relieve the pain, which treatment, so far, has been very successful.

Daily Care the Real Secret of a Beautiful Complexion

By LUCREZIA BORI



THE WOMAN who is at all observant cannot help noticing how very few of her sex can boast of a perfect complexion. Fifty per cent. have high, notable for the thick glossy-green foliage and for the single, or semi-double flowers of good size and substance that are followed, in the autumn, by decorative seedpods. The parents are Conrad Ferdinand Meyer, silver rose; Hans de Couber, double white, and the giant of the family, Nova Zembla, choice and bluish-white.

Chesse Sauce for Boiled Cod

Mix two tablespoons of butter with two tablespoons of flour to a smooth paste, add two cups of cold water and cook until thick and smooth; then add a half cup of grated cheese, pepper and salt, and one hard-boiled egg cut in small pieces. Serve in a hot tureen with boiled codfish, or, if desired, the fish and the meat may be placed in the centre of a hot platter, with the sauce may be turned over. Garnish whole garnished with parsley, and sent to the table.

CAT MOTHERS CHICKENS.

ANGOLA, Del.—A cat mothering a flock of young chickens is the curious sight on the farm of Walter Musgrave. Fussy watches over her charges all day and spurs any attempts made by the other chickens to molest them. The chickens were hatched in an incubator. The cat lies down in a sheltered corner, where the chicks hover close to her warm coat.

I am not offering any "sugar-coated pills" today. Only the unvarnished truth will make you realize that you must take care of your skin—from the very beginning. If you desire to preserve its freshness and beauty.

Much skin trouble is due to the fact that the face is not thoroughly cleansed. It is constantly exposed to the dust and grime of the streets while the balance of the body is protected; therefore it should receive triple attention. With clogged pores it is impossible for the skin to be smooth and healthy-looking. You cannot expect anything but a muddy complexion unless you wash her face quite clean after coming home from a party or dance. The other nine pile into bed, leaving the face bath until morning. Cleanse the face with a soft cloth. This will remove the hidden dirt from the pores and make the skin quite clean.

Now bathe the face with hot water, followed by baths that are gradually cooled, until the water is very cold. This will contract the pores which have been expanded by the hot water. If your skin seems to need nourishment apply a coating of skin-food and allow it to remain on all night. Cleanse the skin in the morning to remove any trace of the grease.

Some Special Treatments. In case that the pores of your skin are enlarged I suggest that you use the following astringent lotion, applying it to the face several times a day with a piece of antiseptic gauze: Rosewater, 2 ounces; elderflower water, 1 ounce; simple tincture of benzoin, 1/4 ounce; tannic acid, 5 grains. Discontinue using this lotion for awhile when dryness results.

In case of blackheads, the face should be steamed and treated twice a week. Rub the face with a cleanser cream and wipe it off thoroughly before steaming. The blackheads should be removed immediately after steaming. The face massaged with massager cream for 10 minutes. Remove the grease and bathe the face, rinsing it several times with water that is gradually cooled.

When the skin is brown and requires bleaching apply this preparation: Lactic acid, 2 ounces glycerine, 1 ounce; rose water, 1/4 ounce. This bleaches acts slowly but well and should be applied with a bit of linen or gauze.

In conjunction with this treatment you must pay strict attention to your diet, refraining from eating rich pastries, gravies, sweets and highly seasoned foods. Also drink plenty of water, and exercise, for a beautiful complexion depends largely upon the condition of the system.

A smooth, clear skin, glowing with health, is one of the finest possessions a woman can have. From now on, exert every effort to preserve and to improve its beauty.

Today's Fashion



Smart Top-Coat of Gray Gabardine, with Dark-Red Silk Collar.

GARDENS BIG and LITTLE

—BY ALICE LUCILE PECK—

IF YOU wish to grow something of use, why not have herbs in the kitchen window? If the kitchen windows are not sunny, or too small, use the dining room for boxes of parsley, peppercorns, chervil and other herbs that do not need a lot of sun. At a moment's notice and used to garnish, for a salad, or as seasoning in soups. Some garden herbs are particularly adaptable to pot or window box culture; others would fare poorly. Winter or pot marjoram, winter savory, caraway and some others are not particularly practicable. Basil is a very tender annual and does not like to be moved into different conditions, but instead of the garden, it can be grown in a warm part of the kitchen, and makes a very good seasoning, having a little the taste of cloves.

To have a complete herb garden in the kitchen during the winter you should begin in the early fall, or even spring. But you may start right now. Instead of the house, it is better to start the plants in the case of sage, tarragon and thyme. Purchase one plant of each—thyme, sage and tarragon are evergreen, and thyme has a dwarf and compact growth which makes it very attractive in window boxes. The leaf of tarragon is hot and may be bruised and added to the vinegar for salad dressing.

Parsley can be sown at any time in the box where it is to grow, but as the seeds are slow in germinating it is more satisfactory to dig fair-sized plants from the garden in the fall. Then you can pick from them all winter long.

Mint may be dug from the garden in the same way, or a single plant may be purchased. For seasoning get spearmint, not peppermint.

Sweet or summer savory should be started in the fall to make good plants for winter; but they may be started now and still be used in spring.

Peppercorns are a real joy in the kitchen window; it grows quickly and demands a little care as to the soil, but do not transplant, possibly could, but do not transplant, it makes a good addition to the winter salad.

None of these plants require special treatment; all will grow in a good garden soil, and have few enemies.

French Veal Souffle

Mix two tablespoons of butter with two tablespoons of flour to a smooth paste; allow one cup of milk to heat, then thicken it with the paste, season it and add to it one cup of minced veal, a teaspoon of chopped parsley and the beaten yolks of two eggs. Mix thoroughly, then remove from the fire and let the mixture cool. When cold, add the stiffly beaten whites of two eggs and fill well-buttered ramekins with the mixture. Bake 15 to 20 minutes.

Net Capes

The newest capes for summer evening wear are made of net. They are shirred about the neck and shoulders, gathered into a fulness which, at the bottom of the cape, measures five yards. The white net capes are edged all around with a fringe of white ostrich feather trimming, headed by a narrow silver galloon, a standing feather collar finishing the neck. The black net capes are made in the same way, trimmed with black feather fringe, headed with gold galloon.

Asters are one of the most important summer and autumn flowers.

Biennials bloom the second year from seed, then die; the many, if sown early in the spring, will flower the first year.

Net Capes

Hints for Poultry Keepers

IT IS advisable to let the "cluck" set on dummy eggs for a few days before putting the good eggs under her. While she is on the dummy eggs watch her habits closely. Remember, every hen is not a good setter.

Dust the setting hen with some good face powder before putting her on the job. A little prevention along this line will save lots of trouble later. If hens are set in a dry place it is well to put some fresh earth in the bottom of the nest.

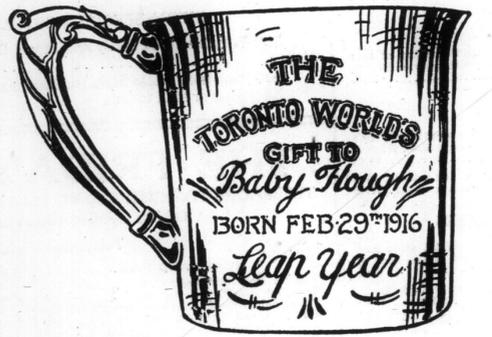
Do not attempt to put too many eggs under a hen. There are small hens and large ones, and the poultryman must use judgment as to the number of eggs the various hens can cover properly. There is always a temptation to add a few more.

Remember the setting hens need grit same as the other fowls.

Do not overcrowd the brooders. Some manufacturers overestimate the capacity of such devices. A little common sense used in this direction will save many a chick.

Do not put the eggs into the incubator until you are sure the machine is properly regulated.

Buy the best commercial chick feed for the babies. Cheap feed is the dearest in the long run. Many chicks die for want of the proper feeding.



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Leap Year Birthday Mug Coupon.

For Mug awarded by The Toronto World for babies born on Feb. 29, 1916.

Name of parents

Address of parents

Name and sex of baby

Date and hour of birth

I hereby declare the above facts are correct.

..... attending physician.

Address

I estimate that babies will be awarded The Toronto World's Birthday Mug.

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Old Dutch

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