

THE HOME
THE WORLD

NEWS OF SPECIAL INTEREST

THE MOVIES
THE PLAYERSWho's Who and What's What in the Picture World
and on the Stage---Favorites and What They
Say and Do.TESTED RECIPES
FOR CONSERVATION
OF WHITE FLOURLocal Good Housekeepers
Furnish Ideas for the Use of
Substitutes in War-time
Cookery.It is intended to publish from time
to time tested recipes furnished by St.
John ladies in this column. The fol-
lowing have been contributed to The
Standard through the kindness of Mrs.
Richard Hooper, corresponding secre-
tary of the Housewives' League.

Cornmeal Popovers.
Bake in greased cups.
2 cups of milk.
1/2 cup cornmeal.
4 tablespoons molasses.
1/2 tablespoon salt.
4 eggs.
Cook milk and cornmeal together.
Add salt and molasses. Cool, add
yolks and whites beaten separately.

Rice Muffins.
2 cups barley flour.
3/4 cup hot cooked rice.
5 teaspoons baking powder.
2 tablespoons sugar.
1 cup milk.
1 egg.
2 tablespoons melted butter.
1/2 teaspoon salt.
Mix and sift flour, sugar, salt and
baking powder; add 1/2 cup milk, egg
well beaten, the remainder of the milk
mixed with rice and beat thoroughly.
Then add butter. Bake in greased
muffin rings placed in pan or in greas-
ed cake pans.

Chocolate Cake.
Cream together one quarter cup of
fat, one and one-half cups of brown
sugar, one salt spoon salt, two eggs.
Mix three tablespoons of cocoa in
two cups of graham flour and two and
one-half teaspoons baking powder and
one-half cup white flour, (generous).
Beat two parts together with one cup
of warm water.
Bake as a loaf in a slow oven.

FATHER GIVES A BATH.

That night mother was too tired to
give the babies their bath.The children have a worthless father
who never has learned more of the
mysteries of the infant toilet than to
button their shoes. He says he's tired
after the day's work. Not too tired to
get down on the floor and romp or to
play "Here we go round the mulberry
bush," but altogether too weary to
master the use of safety pins.But this once he rose to the occa-
sion."Giving baths is easy," he said, "I'll
put 'em in the tub and souse 'em
around."Sue, who is 5 years old, squealed
with joy. Candace, almost 2, echoed
her without understanding in the least
the novelty of the situation.It's comparatively simple to undress
a child. Just extract all the pins in
sight and unfasten the buttons and
she will shake herself out of layer after
layer. But when reduced to the cu-
cle children go mad. She ran off to
tumble about on her bed. Candace
didn't want to fall downstairs, but she
almost did.Did you ever try to carry a gold-
fish? That would be merely apprentice
work in training for scrubbing two
tiny little children. Efficiency told
father that the way to do was to put
them both in the tub at the same time.
Candace was the first, and while Sue
was being cornered the baby slipped
and almost drowned. The serious
thing about that, he found later, was
not the chance of strangulation, but
that she got her hair wet. Hair is
washed on Thursdays and in the day-
time.The tub was too full for little daugh-
ter and not full enough for big one.
Probably the water was too hot for
one and too cold for the other, but
desperation cannot argue.She requested a personal wash-
ing. Candace tried to take it away, and
thus having indicated her desire, was
given a cloth also.She wanted some soap. Candace
got a cake too.Puffing with his exertion father
paused to admire them. They did look
soothingly splashy about in the water.
Then Candace got some soap in her
eye. At that moment Sue turned over
on her stomach and began to push her
self rapidly from one end of the tubto the other. She called it swimming.
One of her toes kicked the baby
over. But baby didn't cry. She
wanted to swim, too. It was father's
first opportunity to get in some scrub-
bing. Putting one hand under Candace's
chin to keep her from drinking the
water, he manipulated the soap
and washrag up and down her back.
Just before the skin began to rub off
he did the same for Sue.That was all the bathing they re-
ceived. Suddenly he seized his young-
er daughter by an arm and a leg and
lifted her out. A new game began, in
which baby endeavored to transfer all
her moisture to father's clothes. She
caressed him with her soap and wash-
rag too.Then she began to cry, and it appear-
ed that her effort was a protest and not
a game. She explained that baby would
not submit to being taken out of the
tub first. So back she went, and out
came her dripping sister.Mother entered then with the night-
gown. Did father tell her his adven-
tures? Perhaps she was able to guess
from her own experience and his grief
summary."The next time I give these kids a
bath I'll tie them to a tree and use the
hose."

RHUBARB RECIPES.

Many housewives object (and
rightly so) to using rhubarb, owing
to the great quantity of sugar it re-
quires in cooking; but if the fruit is
fully ripened and stalks freshly
gathered this difficulty may be largely
overcome by adding a small pinch
of baking soda while it is rapidly
boiling. Do not add the sugar until
the fruit is nearly cooked, and be
sure to add very little water, as the
rhubarb is so juicy in itself that it
will furnish almost enough moisture.Almost every housekeeper is famil-
iar with stewed rhubarb; but even
this homely dish may be transformed
if a few raisins, a little grated lemon
peel or bits of sliced orange are cook-
ed with the fruit. The addition of
the raisins makes less sugar neces-
sary.Authorities differ about skinning
the rhubarb, many contending that
if the stalks are young and delicate
it need not be done; but in any event
always cut the fruit into small pieces
and cook it thoroughly.As examples of delicious ways of
preparing this "first spring fruit" the
following tested recipes are suggested:

Rhubarb Pot Pie.

Half fill a deep buttered dish with
sliced rhubarb and sprinkle with
brown sugar. Add sufficient boiling
water to half-cover, and cook covered
in a slow oven until tender. Make
a crust as for baking powder biscuits,
using two parts whole wheat flour and
one part wheat. Roll out one inch
thick, lay over the rhubarb and cook
about forty minutes in a hot oven.
Serve with maple syrup.

Old-Fashioned Rhubarb Fritters.

This is an old colonial recipe, and
it is very good. Beat lightly two
eggs and add one cupful of milk. Mix
together two cupfuls of whole wheat
flour, one cupful of wheat flour, two
tablespoonsful of sugar, half a tea-
spoonful of salt and two rounding
teaspoonful of baking powder. Stir
into this the egg and milk mixture
and add one cupful and a half of fine-
ly chopped rhubarb, two tablespoon-
fuls of melted oil, and more milk if
necessary to make a drop batter. Fry
in deep hot fat until crisp and brown,
roll in grated maple sugar.

Delicious Dessert.

Press sufficient cooked and sweet-
ened rhubarb through a sieve to
make a cupful and a half of thick
puree. Whip two eggs until light and
dry, add half a cupful (measured
before whipping) of thick cream beat-
ed solid, and gradually beat in the ru-
barb puree. Add additional powdered
sugar if necessary, and fill into slend-
er glasses that have been lined with
halved lady fingers. Prepare the whip
just before serving, so that the cake
will remain crisp.

EVAN WILLIAMS

FAMOUS TENOR DEAD

Will Be Remembered in St.
John — Sang Here Several
Times — Of Welsh Parent-
age and Possessed of a Glor-
ious Voice.Music-lovers in St. John will regret
to learn of the death at Akron, Ohio,
of H. Evan Williams after a week's
illness. Death was due to blood-poison-
ing.This noted tenor was heard in St.
John some years ago, and his glorious
voice won for him many admirers.
He made that now well-known song
"All Through the Night," very popu-
lar here.The death of Mr. Williams means
the passing of a national figure in
the musical world. For 27 years the
singer taught and sang and stood for
better music throughout the nation.
Recently his work has been among
the soldiers.Mr. Williams, who was born Sept.
7, 1861, at Mineral Ridge, O., lived in
Akron most of his life.H. Evan Williams, called by some
critics America's greatest tenor, was a
Welsh paragon. His life was a most
remarkable one, as he gained at the
very beginning of his musical career
a reputation and position which
gave him an established place in the
musical world. His early life was
spent in manual labor, which gave to
him a physique and power, and the
beautiful voice, when once awakened
to the wonderful ability which is pos-
sessed, soon responded to the instruc-
tion it received, and aided by the
instinct and depth of feeling of
the finer man, with the strength
and development of the physical man,
made a nearly perfect whole which
appealed at once to all who heard
and gave him first rank. His work
at the Maine Music Festival in Bangor
in 1897, 1898 and 1906, was but a
repetition of the success he has at-
tained all over the country. All who
heard him in that aria, "Oh, that I
knew where I might find him," will
never forget his exquisite rendering
of that number.

UNCENSORED FILMS

SHOWN IN N B

Practice Will Be Severely Pun-
ished in Future — Picture
Houses To Be Watched.It is understood that some of the
film exchanges have in one or two
cases shown a picture which has not
received the sanction of the New
Brunswick Board of Censors. The
plan was followed of showing the pic-
ture suspected of being objectionable
to the censors, in some of the smaller
towns throughout the province before
bringing it to St. John for censoring.In the future much more care will
be taken to prevent the recurrence of
this, as the inspection of picture
houses will be more thoroughly under-
taken. The exchanges have been
warned against allowing this prac-
tice to be permitted.

SUCCESSIONAL CROPS

Many amateur farmers are puzzled
to know just how to handle a suc-
cession of crops. To get the most out of
a small area it is necessary to plant
seeds from week to week and, in some
cases, to sow two crops in one row at
one time. For instance, lettuce and
radish may be sown in the same row,
parsnips and lettuce, corn and pump-
kins, corn and spinach, lettuce and
early cabbage, etc.Some examples of successful plant-
ings may serve to explain what is
meant by following one crop with an-
other:Early beans followed with celery.
Early beans followed with turnips.
Lettuce or onions sets followed with
tomatoes.Radishes followed with tomatoes.
Spinach, lettuce or radishes followed
with cabbage.Early crops may be taken off and
consumed and immediately afterwards
their place may be taken by some
other crop. The soil should be dug
over and more manure added if pos-
sible. This should be followed by a
careful raking down before the plants
are set out or the seeds planted.

SERVICE FLAG

AT IMPERIAL

Nineteen Stars To Be Seen on
Flag Floating From Thea-
tre—Very High Percentage
of Enlistments.Floating from the Imperial Theatre
on Saturday for the first time might
have been seen the new service flag
of which the management is justly
proud.The flag bears nineteen maple leaves
with one in gold as a sign that nine-
teen of the Imperial's employees re-sponded to the call of duty and one
has paid the supreme price of his de-
votion to his country.It may be remembered that nineteen
out of the twenty-two men employed
at this theatre enlisted and that their
places have been filled to some extent
by young ladies employed as ushers.

RICHIBUCTO

Richibucto, May 25—Miss Kate O'
Donnell of Montreal, is visiting her
parents, Mr. and Mrs. S. O'Donnell.
Miss Mayne Kavanagh, who has
been spending a few weeks here, has

returned to Chipman.

Miss Kathleen O'Leary, who has
graduated from the Roosevelt Hospital,
New York, is visiting her parents, Mr.
and Mrs. R. O'Leary.Miss Bernice McNaughton spent the
holiday at her home in Moncton.J. M. Vaughan is visiting relatives
in Halifax.Jack Kavanagh, who has been visit-
ing his parents here, has gone to Win-
nipeg, where he has been transfer-
red in connection with the Royal Bank.
Miss Nan McDonald spent the week-
end in Moncton.

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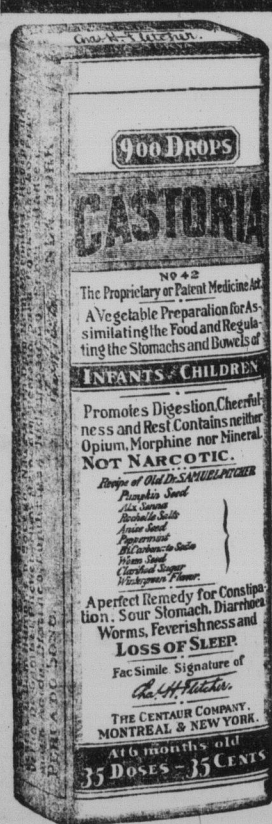
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