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FINE AMERICAN COOKING THE VOGUE AT ATLANTIC CITY

By A. L. Wyman, Chef

On the boardwalk facing the Atlantic one will find the world's greatest resort hotels, hotels which represent all that is modern in construction for the housing of thousands of guests both winter and summer.

At one of the best of these hotels they feature shell fish, fresh fish, poultry and desserts as served in the South, and I will give you readers the recipes that were the most popular.

Cream Salad Dressing

For a salad dressing served with chilled hearts of lettuce wash very fine in a bowl the yolk of one hard-boiled egg and add to it half a teaspoon of salt, one teaspoon of mustard and one tablespoon of tarragon vinegar; mix well and beat in slowly two-thirds of a cup of sweet cream, beat until thick.

Sea Food Cocktail a la "Board-walk"

One of the most popular appetizers was a sea food cocktail. For this one should have the Supreme glasses; place on the ice in the outer glass two whole peeled cooked shrimps, two nice pieces of lobster, two crab claws, and two raw oysters with small clams, and in the small center glass pour a sauce made by mixing six tablespoons of chili sauce, three tablespoons of mayonnaise, two teaspoons of chopped mustard pickle, half a teaspoon of onion, one teaspoon Worcestershire sauce, a little lemon juice and a seasoning of salt and paprika.

Editor's note—When fresh lobster, crabs and shrimps cannot be had the canned ones are really equally satisfactory.

Shell Fish a la "Casserole"

A novelty was lobster meat served in miniature copper saucepans that hold about two-thirds of a cup, the dish was called "Casserole of Lobster Parisienne". To prepare cook in salted water one cup each of baby lima beans, small green peas, diced celery, and diced carrots; when cooked, cook and mix lightly with a lemon French dressing. Place two tablespoons of this mixture in the bottom of a small individual casserole or earthenware ramikin and over this place large pieces of cooked lobster, crab or shrimps. Cover with a Hollandaise sauce.

For the Hollandaise sauce beat to a cream half a cup of sweet butter and beat into it two well beaten egg yolks, one tablespoon of lemon juice and a seasoning of salt and paprika. Place this mixture in a double boiler, add half a cup of boiling water and stir over the fire until as thick as custard. Cool and use on the above dish.

Strawberry Shortcake—Virginia Style

This was so good that I won't

JUST BETWEEN OURSELVES

BY DELLA E. STEWART

We need more of community consciousness today. We need more of the true spirit of neighborliness. Our wild scramble after material good for our families tends to drive out all else, and we view the welfare of the place in which we live as a very secondary thing.

When we limit the activities of our lives, our thoughts even, to the four walls of our own homes and the needs of our individual families, when we cast aside all thoughts of the larger good, we limit our usefulness and our own inner growth of mind and soul.

It doesn't do, for our own sakes, to forget that there's something infinitely bigger than "me" and

"mine," do we mean it in a family sense or individually. There's the "our" and "ours," without which we should still be living in the darkest of dark ages. For if some who have gone before had not taken thought for that which lay beyond their own particular horizons, we should still be without much of what makes life today so comfortable and so enriched.

No effort but has its reward—directly or indirectly. We frankly confess our narrow mindedness and the pettiness of our souls when we refuse to work for the welfare of others. So doing, we make it impossible for life to reward us with its richest gifts and imprison ourselves in the bounds of selfishness. The reward of effort may not always be material success. But what others may do or say is of much less account to us than the enrichment of our own developed generosity.

dered why so many caterers insist on making this most delicious of all fresh fruit desserts with a poor piece of sponge cake, very few berries and some near whipped cream. Here, they have a dough of three cups of flour sifted with five level teaspoons of baking powder, one teaspoon of salt and one tablespoon of sugar; rub into this six tablespoons of butter and when it is well rubbed in add one and a third cups of milk and mix to a smooth dough. Turn out on a board and divide in two pieces, place each piece in a cake pan and pat on with a floured hand until it fills the pan, brush with melted butter and bake in a quick oven.

Mash one quart of strawberries in a bowl with half a cup of sugar and spread between the baked layers and pour part over the top. Cut in pie shaped pieces and pass it with some thick cream. That is the way grandma made shortcake.

Strawberry Custard Pudding

A very nice strawberry pudding is made by filling individual glass dishes or cups one third full of good strawberries, and fill the rest with custard. This is the way grandma made shortcake.

Afternoon Tea Cake

Every one takes tea in the afternoon at the beach and many are the cakes and sandwiches that are served with it. One of the plainest and nicest is made by beating to a cream half a cup of butter and one cup of sugar, add one well beaten egg and beat well. Sift two cups of flour with one teaspoon of soda, one teaspoon of cloves and one teaspoon of cinnamon and add to the butter mixture with one cup of sour milk, beat well and stir in two thirds of a cup of flour and one cup of raisins. Place in a buttered cake pan, sprinkle with finely chopped blanched almonds with one teaspoon of sugar mixed with half a teaspoon of cinnamon. Bake in a moderate oven and when cold cut in small squares and diamonds.

Fruit Tarts With Whipped Cream

One of the beach tea room shells these delicious tarts. For the shells sift two cups of flour with one teaspoon of baking powder and rub into it two tablespoons of butter until it has the appearance of coarse meal. Beat slightly one egg

and mix with half a cup of milk; combine the flour mixture and work to a smooth dough. Roll out one-quarter inch thick and with it line cup cake or patty shell moulds, fill with dry beans and bake in a medium oven. When baked, turn out the beans and fill with a mixture of raisins made by cooking one pound of seeded raisins with one and a half cups of water, one slice of lemon and half a cup of orange juice until the raisins are tender. Cover the filled tart with sweetened whipped cream and sprinkle with fine chocolate or cocoa.

French Fruit Pies

This same tart crust can be used for French open pies. Line a deep pie tin with a crust and place another tin of the same size inside the pastry lined tin and when baked remove the top tin and fill the baked shell with cherries or strawberries that have been cooked in thick syrup until tender but not soft. When cold cover with whipped cream or a meringue made with egg whites and browned in the oven.

Oatmeal Macaroons

Two eggs; 1 cup sugar; 1 tablespoon shortening; 1 teaspoon salt; 2 1/2 cups rolled oats; 2 teaspoons baking powder; 1 teaspoon vanilla extract. Beat egg yolks and whites separately; cream sugar with melted shortening; add egg yolks, salt and rolled oats; add baking powder, egg whites and vanilla; mix thoroughly. Drop on greased tins about half teaspoon to each macaroon, allowing space for spreading. Bake about ten minutes in moderate oven.

Breakfast Sausage with Apples

Sausages cooked in apples make a delightful breakfast dish. Take large red apples and with a large corer remove the center, leaving the skin on. Place in a large pork sausage which should project half out of the apple, sprinkle with salt and pepper and place in a baking pan and bake until the apple skins crack. While baking, baste with fat of the sausage. Serve with this dish thick slices of corn bread.

Sea Bass with Fried Apples

Boston has the best fish market

that we have come across, and the Boston cooks pride themselves on their fish cooking. One of the best cooked sea bass was served with fried apples. Clean and wipe the sea bass fillets dry, dredge with seasoned flour and cook in half clarified butter and half salt pork fat which has been drained of the salt. When the bass is well cooked have some finger shaped pieces of peeled apple and place in the fat fry until brown and tender; place on a serving dish and strain over all the fat from the pan. Garnish with lemon slices and branches of the cooked apples around the fish water dress.

Whey Salad Dressing

One cup whey, one-fourth cup vinegar, one teaspoon mustard, one-half teaspoon salt, one-eighth teaspoon turmeric, three tablespoons flour, one-fourth cup sugar, paprika, two tablespoons butter. Heat the whey and vinegar together. Mix all the dry ingredients, and add them to the whey. Add the butter, and cook the mixture until it is smooth and thick.

Cottage Cheese Salads

Cottage cheese may be used to fill the cavities of tomatoes, canned peaches, slices of pineapple, prunes or celery stalks and served on lettuce with salad dressing. It may be combined with dressing and nuts, parsley, peppers, or jelly and formed into balls or a small loaf which is sliced and served on lettuce.

Avocado and Cucumber Salad... Avocado salad takes on a new flavor when the halved avocados are filled with a mixture of finely lemon French dressing. This salad is garnished with strips of pimento and tiny spiced pickles.

Hearts of Lettuce "Tremont" Serve on small salad plates, each half of lettuce heart covered with equal parts of finely cut preserved fish and walnut meats mixed with a French dressing. Garnish with salted whipped cream.

New England Salt Fish Dinner This will be a novel and agreeable change for the Friday dinner. Soak a pound of salt codfish in cold water twelve hours. Change the water and cook fifteen minutes. Before boiling the fish, boil some peeled potatoes and when potatoes are half done put on the fish. Cut up one pound of salt pork into tiny bits and fry to a nice brown. Drain the fish and place on a hot platter. Put the pork bits in a hot gravy boat and the potatoes in a covered dish. To serve, mix the potatoes and fish on your dinner plate and pour over the fried pork bits and fat. Serve with this sour pickles, cornbread and tomato sauce.

Fish Loaf—"New England" For a fish loaf secure two fillets of halibut weighing about one and a quarter pounds each. One the bottom of a baking dish place three slices of salt pork, on this place the fish with one cup of soft bread crumbs mixed with salt, pepper and four tablespoons of melted butter; place on this the other fish slice and cover with three slices of salt pork. Bake thirty minutes and just before it is done remove the top slices of salt pork, cover fish with half a cup of bread crumbs, replace the salt pork and brown in the oven. Serve with egg sauce.

Delicious Lobster Chowder Lobster chowder is a specialty that is very easy to make and is very nice for light luncheon. Cut the meat of one cooked lobster into small bits; scald four cups of milk and add one teaspoon of salt, quarter-teaspoon of cayenne pepper, two tablespoons butter rolled in one tablespoon flour, and a pinch of soda, cook one minute and add the lobster, simmer five minutes. Split six Boston crackers, in boiling water and then place them on the bottom and around the side of a deep soup tureen; turn in the hot chowder and serve immediately.

Boston Deviled Lobster For deviled lobster procure a heavy cooked lobster and split care-

fully, remove the meat, which should be cut in separate plates the fat and coral; rub the coral to a paste with the fat, half a teaspoon of salt, quarter teaspoon of paprika, teaspoon of chopped parsley, teaspoon of essence; add the lobster to the sauce and stir well together. Fill the shells with the lobster mixture, sprinkle with bread crumbs, place a few bits of butter on top and brown in the oven.

Lunch Fish Mould

For a luncheon dish, add to two cups of cold cooked fish that has been run through a food chopper, one cup of boiling water for fifteen minutes, half a teaspoon of salt, a dash of paprika one tablespoon minced parsley, two tablespoons of melted butter and two well beaten eggs. Pour into a well buttered mould and steam for forty-five minutes. Unmould on a hot platter and serve with tomato sauce.

At the hotel where we stopped in Boston the pastry chef was making his plum puddings and fruit cake for this fall, and as I had given him some new recipes he gave me his recipe for both the pudding and fruit cake, which he told me were over two hundred years old. These recipes had to be changed to comply with the eighteenth amendment.

Boston Fish Chowder For this chowder fry in the bottom of an iron pot a quarter of a pound of sliced salt pork and when the pork is brown add two finely chopped onions and fry brown. Remove the kettle to the inside of the stove and lay on the pork and add a layer of three pounds of halibut cut in three-inch pieces, cover the fish with a layer of sliced raw potatoes and sprinkle with salt and black pepper. Cover with water and boil twenty-five minutes. Pound five six crackers and add to the chowder; add two cups of rich milk; let it scald well and serve.

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Potatoes as served in one of the hotel grill rooms are new. Boil eight potatoes, remove the skins and press them through a potato ricer, and two tablespoons of butter, two tablespoons of cream, one beaten egg and salt, pepper to taste; heat well and place in a deep earthenware baking dish, brush with melted butter sprinkle thickly with grated cheese and bake brown in a hot oven.

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THE WANDERER'S TRUE LOVE

There is one I adore on the earth, only one, And to me she's the light of the bright shinin' sun, Her dear face like the star that's the mother's stay, Is my light and my guide through the night and the day.

THE POETICAL PATCH QUILT

(Anonymous.) I only know she came and went, Like troutlets in a pool—Hood She was a phantom of delight, And I was like a fool!—Eastman "One kiss, dear maid," I said, and sighed,—Coleridge. "Out of those lips unshorn."—Longfellow She shook her ringlets round her head,—Stedman And laughed in merry scorn.—Tennyson Ring out yet bells to the wild sky, You hear them, O my heart!—Alice Cary 'Tis twelve at night by the castle clock,—Coleridge Beloved, we must part!—Alice Cary "Come back, come back!" she cried in grief,—Campbell My eyes are dim with tears.—Bayard Taylor How shall I live through all the days,—Mrs. Osgood All through a hundred years?—T. S. Perry 'Twas in the prime of summer time—Hood She blest me with her hand,—Hoyt We strayed together, deeply blest, Into the Dreaming Land.—Cornwall The laughing bridal roses blow To dress her dark brown hair,—Bayard Taylor No maiden may with her compare;—Brailsfield Most beautiful, most rare!—Read I clasped it on her sweet, cold hand,—Browning The precious golden link—Smith calmed her fears and she was calm—Coleridge "Drink, pretty creature, drink!"—Wordsworth and so I won my Genevieve—Coleridge And walked in Paradise—Hervey The fairest thing that ever grew—Wordsworth Atween me and the skies.—Osgood Life 1. Why all this toil for triumphs of an hour? A HARBOR CUT OUT OF SOLID ROCK

X-RAY FOR FITTING BOOTS

Judging from the number of people who suffer from corns, bunions, flat feet and kindred troubles, the art of fitting boots is largely in need of scientific assistance. This assistance is now being given in Great Britain by means of X-rays. A simple self-contained X-ray apparatus has been produced by which the customer and the shoe-maker can see, on a fluorescent screen, the bones of the foot. The picture thus given shows exactly the real structure of the foot, from which an intelligent shop man can gauge the type of shoe which will give the customer the support and comfort he or she desires. The electric power required is so small and the exposure of such brief duration that there is absolutely no fear of any burning or ill effects from the use of this appliance.

AN EASY WAY OF STARTING OIL ENGINES

To every user of engines driven by crude oil the process of starting is a nightmare. The blow lamp by means of which the fuel spray is usually given its initial boost, is a device with an almost Satanic cussedness of behaviour. Moreover, its use involves a considerable amount of time as well as trouble. Consequently there ought to be a welcome to an ingenious electric heater developed by a leading British firm of oil engine makers. The device is extremely simple. It consists essentially of an electric heating element of high resistance wire placed in the line of action of the oil spray. A small amperage of current suffices to make this wire white hot, in which condition it brings the spray rapidly to the temperature required for starting. After the engine has gone ahead the element is withdrawn, so that it is not exposed for more than a minute or so to the high temperature of the combustion chamber—an arrangement which gives it long life and reliability. The electric current required for operating the heater is supplied by a 4-cell or 6-volt battery charged from a tiny electric generator, driven through a belt from the engine. By means of this device the engine can be quickly started up from cold without the slightest trouble. Twelve months trial of the apparatus has shown it to be thoroughly satisfactory.

BATTLE BLIND

Never to climb the hills again; Never to see the shining spray Tossed from the crests of sapphire waves Out in the bay. No more to watch the western sun, Blood-red, sink in the western sea, And the tremendous dusk wrap all the land In mystery. Unseen the wind in the long brown grass, The glamor of dawn on leagues of snow, Broken I live that other men May see and know. God! but You praised that once I climbed, Followed the call of shore and sea, So that the balm tonight is mine Or memory

There is a natural impression that all constructional engineering of the ordinary kind in Great Britain was suspended during the war, but in point of fact it was found possible to keep quite a number of schemes going in spite of the concentration of effort upon definite war work. A case in point is supplied by an extensive harbour improvement which was begun in Great Britain a month or two before the war. The scheme included a new basin with an area of 2.14 acres and 1,500 feet of new quays. All through the war the project proceeded steadily, if slowly. Its most remarkable feature was that the basin was cut out of solid rock to give an average depth of 13 feet. The material excavated was ingeniously used to reclaim from the sea a considerable tract close to the harbour.

Fancy That! The moon moves 3,350 feet per second. The average Briton eats 260 worth of food every year. Water, to be really pure, should be boiled three times. Cough lozenges are to be supplied free to whippersnappers with troublesome coughs in a North London church.

One in every fourteen of the population of the United States possesses a motor-car. In Great Britain the proportion is one in 180. Women of Putumayo, Brazil whose whole attire is confined to beads, have taken to painting goods on their bodies in imitation of those worn by white women.

In the days of Babylon the doctor or surgeon who was unsuccessful was punished. Falling in an operation, for instance, he might be condemned to have his hands cut off by the public executioner.

Four Statues of Women Only four statues of women, with the exception of royal effigies, are to be found in England. The are Sister Dora in Walsall; Florence Nightingale in Waterloo place, London; Sarah Siddons on Paddington Green and Nurse Cavell in St. Mary's.

What Every Wife Knows. -By Herbert Johnson



I'LL TAKE IT!

FIFTY DOLLARS

FULL MOROCCO IS ONLY A HUNDRED AND TWENTY SEVEN FIFTY!

SHIP ME A SET

SURE! I'LL TAKE A COUPLA HUNDRED SHARES - I'LL JUST GIVE YOU MY CHECK -

I'M OVERDRAWN AT THE BANK AGAIN! WHAT DO YOU DO WITH ALL THE MONEY! HOW CAN I EVER GET A CENT AHEAD! D'YOU THINK I'M MADE OF MONEY? ETC-ETC-

THEN ABOUT THE FIRST OF THE MONTH!



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