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HOUSEHOLD

CARROT JAM.

First wash and scrape carrots clean; cut them into rounds and put them into sufficient water to cover. Let them simmer till perfectly soft, then pass them through a sieve or colander. Weigh the pulp and to every pound allow one pound of white sugar. Let them boil together for ten minutes, stirring and skimming all the time. When cool, add (to every pound of pulp before sugar was added) the grated rind of one lemon, the strained juice of two, and a few chopped bitter almonds.

APPLE CATSUP.

Wash, quarter and core sour apples. There should be 5 pounds. Add 6 cups of water and cook until soft and nearly dry; then put through a vegetable press. Return to fire, add 3 cups (scant) of sugar 1 quart of cider vinegar, 1 teaspoon onion juice, 2 tablespoons salt, 1 tablespoon each of cinnamon, mustard and cloves. Cook very slowly for three or four hours or until a dark red in color. Put in bottles and seal while hot.

APPLE MARMALADE.

Pare, core and chop fine 4 pounds of juicy sour apples. Boil together for five minutes 4 pounds of sugar, 2 cups of water, the grated rind and juice of 4 lemons and 1 ounce of preserved ginger chopped. Add the apples and cook slowly for two hours, or until fruit is clear, then place, while hot, in small jars or marmalade pots.

WEEK END PUDDING.

Take a small loaf of bread, three-quarter pound of suet, three-quarter pound raisins, two carrots (grated), three-quarter pound sugar, one-quarter pound lemon peel. Cut up the loaf of bread and scald it. Strain off the water thoroughly, add the other ingredients and place in well greased molds. Boil four and a half hours.

FRENCH VEAL.

Get two pounds of stewing veal (the shank will answer nicely), wash and clean it carefully. Put a good sized tablespoonful of butter and dripping into your skillet [vegetable fat will take the place of butter,] and when it is hot put in the veal, cut in nice pieces, cover and let brown slowly. When a golden brown on one side turn each piece and brown on the other. Add two small onions chopped very fine; two level teaspoonfuls salt, a quarter of a tea-spoonful of pepper and stir until the onions are lightly browned. Add enough boiling water to cover the veal. Add two tablespoonfuls of vinegar, a bay leaf, and place on back of stove where it will simmer gently for an hour or until tender enough to pierce with a fork. Do not let the liquor evaporate more than half way. Add a little boiling water now and then to keep up the quantity. Just before taking up to serve, add a tablespoonful of cornstarch dissolved in a little cold water. Stir this in and let it boil up clear. Add a tablespoonful of minced parsley just before removing from the fire. For a change, when serving this again, you can add the yolks of two eggs beaten and mixed with the cornstarch and water. Also two tablespoonfuls of capers.

**French Artillery Smashes
Germans.**

France, Nov. 15—Here is one example of the power of the French artillery as told by a French officer at one of the points where the Germans recently made a desperate attempt to break through to the sea. "We had been left in peace," says the officer, "for ten days. Suddenly the Germans made a desperate attack. We held our ground stubbornly, but finally had no yield at a certain point. The following day artillery reinforcements came to our rescue, completely changing the aspect of things. Such a cannonade I shall hardly again witness in the present war. The amount of explosive shells flung into the German lines is hardly conceivable. It was all concentrated in a very narrow district.

"The Germans staggered under the fire and the execution can scarcely be described. Our guns landed their shells each time in the right place, and when their work was over some of the black troops from Senegal sufficed to occupy all the positions we temporarily abandoned and bury the enemy's dead. The few Germans who survived had fallen back in disorder, and for many days will have no desire to repeat the attack at that point. The Germans no longer find us at a disadvantage."

There is a distinct feeling of optimism in everybody. Officers and civil-

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Lians who came from the front are more than cheerful, and are absolutely certain that all along the battle line the tide not only has turned, but has started to subside, and already far more ground has been yielded than could have been expected

**British Bear Brunt Of
Fighting**

PARIS, Nov. 19—With constant hammering by artillery and frequent infantry attacks the allies are making a determined attack in an effort to cut the German line of communication to the north of Arras. The brunt of this fighting is being borne by the British troops about Arras. They are endeavoring to swing the allied line eastward and force the Germans back, piercing their main line, which leads from the base at Colouge through Aix-la-Chapelle, Charlevot and Maubeuge to St. Quentin.

An unconfirmed rumor reached here to-day that the Germans have evacuated Lille. That town, the report says, is now occupied by the British troops. There is no confirmation of this report, but, if true, it would indicate a successful step in the efforts of the allies to drive the Germans back upon their line.

Lille represents the first defence of the line of communication which the allies in this district have for their objective. A second line has undoubtedly been prepared.

The victory in the region of St. Mihiel, in holding the western part of the village of Chauvancourt, was short lived for the French. Heavy losses are believed to have been sustained when this part of the village, which had been mined, was blown up by the Germans.

Heavy cannonading continues from Nieuport to Ypres, with no change of note in the allied line.

Paris, Nov. 19.—A brilliant attack by British troops and French sailors caused the Germans to evacuate Schorbrakke, Belgium, which is partly surrounded by water from the broken dykes, according to news reaching here from the battlefront.

Because of flood only two roads were open to the town, and one of these the British approached in two armored auto mobiles. It was a night attack, and the Germans in the town immediately turned attention to them. Meanwhile, the blue-jackets, who had made rafts on flat-bottom boats, crossed the water and took the Germans in the rear, forcing them to flee by the one road still open. The Germans abandoned many guns, ammunition and stores, and their dead and wounded.

PARIS, Nov. 19—The French official announcement given out by the War office this afternoon says:

"On the north yesterday was marked by a renewal of activity on the part of the enemy's artillery, particularly between the sea coast and the Lys. There was no infantry attacks in this region.

Between the Oise and the Aisne, the operations in the vicinity of Tracy-le-Val had a termination very favorable for our troops. It will be remembered that we took possession of this village several days ago. The day before yesterday the Germans endeavored to recapture it. After having captured our first trenches, they succeeded in making their way as far as the central part of the village. Here, however, a vigorous counter attack delivered by our Algerine contingents drove the enemy back, wrested from him all the ground we had lost, and inflicted on him very heavy losses.

"In the Argonne we have maintained our position. Along the rest of the front there is nothing new to report."

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Petrograd Nov. 18—A despatch received here from Marmornitz, on the Anstro-Roumanian frontier, declares that furious fighting is going on in the northern part of the crownland of Bukovina. The Russian troops are described as victorious. As they advance the Austrians are fleeing in great disorder.

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