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HOUSEHOLD
CORNED BEEF.
The pieces of meat commonly
used for corning are the cheap-
est cuts of meat, such as the
plate, rump, crossribs, and brisk-
et. The meat should be cut in-
to medium-sized pieces, so that
it will pack well in a jar or bar-
rel. It should be well cooled and
corned before decay sets in, or
it will spoil the brine. For each
hundred pounds of meat weigh
out eight pounds of salt, and
sprinkle a layer of about a quar-
ter of an inch in depth over the
bottom of the vessel, and then
pack in a layer of meat five or
six inches in thickness. On top
of this put a layer of salt, follow-
ed by a layer of meat, until all
the meat is packed in the vessel.
Keep enough salt for a good
layer over the top of the last
layer of meat. After this has
stood over night add, for every
hundred pounds of meat, four
pounds of sugar, two ounces of
baking soda, and four ounces of
saltpetre, all dissolved in a gal-
lon of warm water. When this is
cool, pour it over the meat and
add enough cold water to cover
the meat. Weight it down with
a loose board, held in place by a
cool stone, to keep the meat un-
der the brine. It should be left
in the brine for from twenty-
five to forty days before it is
ready for use.

CHEESE FONDUE.
One cup soft bread crumbs,
one cup milk (scalded), one ta-
blespoon butter, one cup sharp
cheese (grated), three eggs,
beaten separately. Pour the
melted butter and milk over the
bread crumbs, soak, stir in
cheese, then the yolks of the
eggs; fold the stiffly-beaten
white of the eggs into the fon-
due mixture, and bake for
twenty minutes. The fondue
will rise to twice its size in the
dish.

SALAD DRESSING.
Two eggs, one teaspoon each
of flour, sugar, salt and mustard,
one-half cup of vinegar. Put on
the stove and stir constantly un-
til thick, add pepper to suit
taste and when cold add a cup
of sweet or sour cream.

DOLLAR DAY
AT
The Ladies Wear
Feb. 18
BIG BARGAIN
Mrs. F. L. Mooers
BOOST your HOME TOWN
and at the same time
HELP YOURSELF

YORKSHIRE PUDDING
Beat one egg, one teaspoon
salt, half pint milk, half pint
water, with sufficient flour to
make a thin, running batter. Put
one tablespoon lard or dripping
into your roasting pan, and get
very hot before pouring the bat-
ter in. It may also be poured into
end of roasting pan containing
roast. Bake in hot oven about
thirty minutes, or until well
browned. May be served with
beef gravy, or onion sauce.

MEAT PIE.
Cut cold meat in pieces and
cover with gravy in a deep pie
tin; boil six small onions and
when soft lay them over the
meat and cover with a nice short
crust. Of course, the crust must
be perforated and well pressed
down at the edges. If the meat
in this pie is beef or mutton, po-
tatoes, cut in small cubes, may
be added. If veal or chicken
meat is used, previously boiled
rice is more tasty.

Seeking Imperial Chancellor's
Head
New York, March 31.—An
Amsterdam special to the London
Daily Express and New York
Herald says. The newspapers of
Germany and Austria are begin-
ning a campaign with the object
of bringing about the immediate
retirement of the German Imperial
Chancellor, Dr. Von Bethmann-
Hollweg. The remarkable fea-
ture of the campaign is the fact
that, while it is discredited offi-
cially it is cordially but secretly
welcomed by the military authori-

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of a heating machine than it is a
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half the fuel of the average stove.
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and trash.
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world.
SITTING-ROOM STOVE—Be-
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BEDROOM STOVE—The finest
thing in the world.
DINING-ROOM STOVE—Be-
cause you heat your room in ten
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ties both of Germany and Austria,
where what is described as the
chancellor's blundering incompet-
ency has caused mingled anger
and indignation. The chancellor
returned to Berlin to-day looking
tired and worried. It will not be
surprising if before long he sud-
denly finds need of a long rest.
The Kaiser has decided that
three of his nephews—Prince Wal-
demar, Prince Sigismund and
Prince Friedrich Karl—shall go to
the front immediately.
All three so far have remained
in Berlin, though they hold honor-
ary commands in the Prussian
army.
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say's Josh Billings, it makes its
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