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HOUSEHOLD

One-Dish Meals.

ITALIAN SPAGHETTI.

One-half package spaghetti, 2
quarts boiling water, 1 small on-
ion, 1½ cups tomato sauce, 1-3
cup parmesan cheese (grated),
½ tablespoonful butter, 2 whole
cloves. Break spaghetti into
rather long sticks and boil in
salted water with butter, cloves
and onion. Drain, remove cloves
and onion and add the tomato
sauce, in which the cheese has
been melted.

TOMATO SAUCE.

One cup tomato juice, 1-2 tea-
spoon sugar, 2 whole peppers,
little salt, 1-2 cup brown stock, 1
tablespoon butter, 1 tablespoon
flour, bit of bay leaf.BOSTON ROAST WITH MEX-
ICAN SAUCE.One can of 2 cups cooked kid-
ney beans, 1-2 cup grated cheese
season with salt, 1-2 tablespoon
shaved or grated onion, enough
breadcrumbs to stiffen. Grind
the beans through meat grinder,
stiffen with the cheese and bread-
crumbs mixed together, mold
and bake in a moderate oven,
basting occasionally with hot
water in which a little butter has
been melted. Serve with Mexi-
can sauce.

SAUCE.

Two onions finely chopped, 2
cups tomatoes, 2 tablespoons but-
ter, 2 tablespoons flour, 2 cloves,
salt, celery salt, pepper and pap-
rika. Cook onions in butter for
5 minutes. Thicken tomato
with flour. Mix all ingredients
and cook together for 15 min-
utes.DELICATE INDIAN PUD-
DING.One quart milk, 4 tablespoons
sugar, 1 tablespoon butter, 3
eggs, 1-2 teaspoon ginger, 1
teaspoon salt, 2 heaping table-
spoons indian meal.Place milk and Indian meal in
a double boiler and cook slowly
about an hour, then beat eggs
and stir into the warm mixture,
add seasoning and turn the
whole into an earthen pudding
dish. Bake in a slow oven about
30 minutes until the custard is
set.

POTATOES à la LOMBARD.

Two cups cold boiled pota-
toes diced or sliced, 1 cup of
white sauce (thin), 1-2 cup grat-
ed cheese, 1 tablespoon buttered
breadcrumbs.Prepare as scalloped potatoes,
melting the cheese in the thin
white sauce before adding it to
the potatoes. Sprinkle the but-
tered crumbs over the top of the
baking dish and cook in a mod-
erate oven about 30 minutes.

MARINE MACARONI.

One-half package macaroni, 3
tablespoons butter, 1 small on-
ion (grated), 3 stalks tender cel-
ery (diced), 1 1-2 pints fresh oys-
ters, oyster juice, 1 sweet green
pepper [diced], 1 sprig of pars-
ley, (diced).Cook macaroni in boiling
salted water until tender. Place
in buttered baking dish a layer
of prepared macaroni. Mix the
grated onion with the diced cel-
ery, pepper and parsley, sprinkle

DOLLAR DAY

AT

The Ladies Wear

Feb. 18

BIG BARGAIN

Mrs. F. L. Mooers

BOOST your HOME TOWN
and at the same time
HELP YOURSELFsome of this mixture over the
macaroni, add a layer of oysters
and season them with bits of
butter, pepper and salt, then
add another layer of macaroni
with the vegetable seasoning,
more oysters, etc., until all are
used, then pour in the oyster
juice, which should have been
strained through a cheesecloth;
finish with a cup of rich cream
or milk. Bake 20 minutes in a
hot oven.Nerve-Wrecked
mans

Rotterdam.

Germany has been the fore-
most exponent of the doctrine that
war is the great regenerator of
peoples. This makes specially in-
teresting an article written by the
Berlin correspondent of the "Nie-
uwe Rotterdamse Courant"
which he calls "The Spiritually
Wounded." He says:—We hear with sorrow in Berlin
that boys of 14 are being sent to
the front as volunteers. We even
read that a young lieutenant of 15,
who had been awarded the Iron
Cross, has been killed. How ter-
rible must be the impression creat-
ed on the mind of youth by experi-
ence of the cruelties of the war!Everywhere one finds in Berlin
young officers who have returned
from the front with their nerves
wrecked. Though many of them
wear the Iron Cross of the first
class, they cannot bear the thought
of returning to the front. The
dreadfulness of what they have al-
ready seen they cannot banish
from their minds. Even their
sleep is broken by visions of what
they have witnessed and endured.
They cannot bear that people
should talk to them of the war.This is not confined to officers.
Generally speaking there is no de-
sire in the hospitals for war litera-
ture. The wounded much prefer
love stories. But perhaps it is in
the officers that the charge is
most noticed. In Berlin you can
see young lieutenants with grey,
fallen-in faces. Even their hair is
sometimes grey, and oh! those
eyes.Many of them come back here
to rest after being wounded and
have had to remain on account of
their nerves. It is said that at the
present moment there are 3,000
officers in Berlin who are incapaci-
tated by their nerves and cannot
return to the front. One day a
thousand of them were called to-
gether and addressed in the name
of the Kaiser, who urged them to
pull themselves together, as they
were urgently required at the
front. They were told that they
must not too long hold themselves
back from the service of the**Woodstock Woodworking**
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lamp. You can have your room
any temperature you wish. You
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minutes.The Queen Top Draft Stove is only sold by
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Fatherland.

These statements, made not
without some risk to himself by
this correspondent, have a sardonic
flavor when it is remembered that
only a few weeks ago the Kaiser
assured his troops in the East that
they must win because they had
the strongest nerves.Restrictions have been impos-
ed on the production of beer in Ger-
many to become effective Feb. 15.
From that date until March 1, the
breweries are forbidden to use
more than fifty per cent, of their
usual quantity of malt, and after
March 1 they must not exceed forty
per cent.**Hair Goods**
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give you.**Mrs. A. F. Winslow**

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