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HOUSEHOLD

BIRDS' NEST PUDDING.

Pare and core 1-2 dozen apples and
place them in a buttered baking dish.
Pour a nice custard mixture around
them, and bake one hour. Fill the
cavity of each apple with apple jelly,
and serve with cream.

WHOLE WHEAT MOLASSES
CAKES

One cup of molasses. Beat in two
teaspoons of baking soda until foamy.
One cup cold water, one teaspoon ginger,
one half teaspoon salt. Enough
whole wheat flour to make good batter.
When this is finished, beat in one half
cup of melted butter or lard. Beat
thoroughly. Turn into drop tins.
Bake 15 minutes in a very hot oven.

Soups

Not only are housewives the world
over, planning and carrying out economies,
made necessary by the hard
times, but the governments of various
countries are also working on the problem
of the greatest amount of nourishment
at the least cost. The Department
of Agriculture of the United
States has been issuing farmers' bulletins
on the results of its experiments
and study, and one of the latest of
these gives directions for making a
number of palatable nourishing soups.
Recipes for the preparation of some of
these soups are given below:

DRIED BEAN SOUP.

One pint dried beans, four quarts
water, one large onion, minced fine;
four tablespoonsful sweet drippings, or
butter which gives a better flavor,
three tablespoonsful flour, one table-
spoonful minced celery or a few dried
celery leaves, half teaspoonful pepper,
two tablespoonsful salt.

Wash the beans and soak them over
night in cold water. In the morning
pour off the water and put them in the
soup pot with three quarts of cold water.
Place on the fire and when the water
comes to the boiling point pour it off
(throw the water away). Add four quarts
of boiling water to the beans and place
the soup pot where the contents will
simmer for four hours. Add the celery
the last hour of cooking. Cook the onion
and drippings slowly in a stewpan for
half an hour. Drain the water from the
beans (save the water) and put them in
the stewpan with the onions and drippings.
Then add the flour and cook half an hour
stirring often. At the end of this time
mash fine and gradually add the water
in which the beans were boiled until the
soup is like thick cream. Then rub
through a puree sieve and return to the
fire; add the salt and pepper and cook
twenty minutes or more. Any kind of
beans may be used for this soup; the
Lima beans give the most delicate
soup, but the large or small white beans
are very satisfactory and are less expensive
than the Limas.

In cold weather the quantities of
beans and flavorings may be doubled
but only six quarts of water are used.
The resulting thick soup can be kept
in a cold place and a portion boiled up
as required and thinned with meat stock
or milk.

CREAM OF BEAN SOUP.

Make as above but add only enough
of the water in which the beans were
cooked to make the mixture like thin
mush. Have this very hot and add
boiling hot milk to make it like thick
cream, about a quart of milk to three
pints of the bean puree. Boil up at
once and serve. It spoils a cream soup
to let it cook many minutes after the
milk is added.

SPLIT PEA SOUP.

One pint split peas, four quarts
water, half pound salt pork, one large
onion, two tablespoonsful celery, one
tablespoonful flour, one tablespoonful
butter, one teaspoonful pepper, one
sprig parsley.

Pick the peas over, that there may
be no blemished ones among them then
wash and soak in cold water over night.
In the morning turn off the water and
put them in the soup pot, with the cold
water and salt pork. Simmer gently
seven hours, being careful that the
soup does not burn. When it has cooked
six hours add the seasoning. Have a
large wooden spoon to stir the soup.
When done it should be thin enough to
pour. By boiling it may become too
thick; if so, add boiling water. When
thoroughly cooked, the soup is smooth
and rather mealy. If not cooked
enough after standing a few minutes
the thick part will settle, and the top
look watery. At the end of seven
hours strain the soup through a sieve
and return to a soup pot. Beat the

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flour and butter together until creamy,
then stir into the soup and simmer half
an hour longer. If the salt pork has
not seasoned the soup sufficiently add a
little salt. For some tastes the soup
would be improved by the addition of a
quart of hot milk.

Serve little squares of fried bread in
a separate dish.

REFUSE BIDS FROM GER-
MANS.

Sydney, Australia, via London,
Jan. 26.—At the wool sales today,
the auctioneer refused a German
buyer's bid for a certain lot of the
material. A dispute followed, and
when the lot was re-submitted for
sale, it was knocked down to a
French firm at the price the Ger-
man had offered. Other supposed
German bids made later, were also
refused, and the German repre-
sentatives finally left the sales
room, having been unable to buy a
single bale.

German Hulls Below Horizon
Target Size of Three Penny
Bit

London, Jan. 25.—The Morn-
ing Post describes the North Sea
action as the most considerable of
the war.

"The German Squadron was
probably of much the same
strength as that which recently
bombarded the Yorkshire coast
and had probably a similar purpose
in view, but this time it would ap-
pear that a friendly mist did not
arrive to conceal them from our
watchful cruisers. When the two
forces came together the Germans
seem to have had no other thought
than flight, although the preponderance
in strength was not so great
as to make an action hopeless.
Certainly it was not so great as
was faced without touching by
Admiral Craddock in the South Pa-
cific.

And this is the moral impor-
tance of the action. The Germans ac-
cepted their inferiority and ran,
with the result that while they
suffered much our ships suffered
little. Sir David Beatty and his
brave officers and men have once
more won the gratitude of the
British people. They have proba-
bly saved the lives of many inno-
cent people by their fine action
and they have taught the running
squadron a lesson which it richly
deserves and will not forget in a
hurry."

The Post's naval expert says:
"The retreat of the German Squadron
is in accordance with the policy
laid down by Bernhardi that an
inferior force takes refuge when
attacked under the guns of for-
tifications.

In a running fight between
squadrons of high speed the ene-
mough."

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