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HOUSEHOLD

BROWN COOKIES

One cup brown sugar, one-
half cup butter and lard mixed,
one egg, three tablespoons
sweet milk, one rounded teas-
poon ginger, one of soda. Mix
stiff with flour and roll thin.
Bake a nice brown.

RICE SPANISH.

Cook until soft, one cup rice.
Drain and set aside. Cut four
slices bacon in strips and fry in
a spider. When it is brown, add
one onion cut fine, and cook
without burning until tender.
Into the same frying pan put
one cup of cooked tomatoes.
Season with salt and red pepper
to taste. Add the rice and cook
down quite thick. A nice cold
weather supper dish.

DRIED BEEF.

Dried beef is one of the best
lunch meats. The following for-
mula for brine is a good one:—
9 lbs. common salt, 2 lbs. granu-
lated sugar, 3 oz. salt peter, 4 or
5 gallons cold water. The meat
is salted for 24 hours, then wash-
ed and put in the brine. It
should be turned every 6 to 10
days and the brine thoroughly
stirred. The meat should re-
main in the brine for 50 or 60
days. Hang up to dry for a day
or so and then put into a smoke-
house and smoke for 3 days. A
good plan is to smoke on alter-
nate days, finishing on the fifth
day. Keep the temperature
about 80-90 degrees F, a little
hotter than for hams and bacon.
Store the same as hams and bac-
on.

LARDER POT ROAST.

Get a solid piece of meat that
is very lean. Also a piece of
beef suet and two or three thick
slices of salt fat pork. Cut up
the suet and put it in an iron
roasting pot to render out. With
a sharp-pointed knife cut deep
gashes in the thickest part of the
meat and insert strips of the
fat pork in the gashes, first dredg-
ing the strips with pepper and
flour. Let the ends of the pork
strips stick out a little. Then
dredge the meat all over with

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**pepper and flour, rubbing it
into the fiber well. Brown it
quickly and well in the hot suet.
Pour off most of the fat, leaving
a few tablespoons, and add
from a half to a cup of boiling
water, a sliced onion and a few
sprigs of parsley. Cover closely
and cook slowly for several
hours, according to size of piece,
until you can pierce it to the
middle with a meat fork. It will
cook very tender and juicy and
be of rich and delicious flavor
when properly done.POTTED OX CHEEK, OR
BEEFThis can be cooked in a casse-
role if you have one, or in a
crock with closefitting cover.
You can have the butcher cut the
meat from the bones, which
should be broken up and used to
make soup. Put the meat, cut
in neat pieces, into a crock or
heavy saucepan (do not use
iron or tin,) adding alternate lay-
ers of the meat, thin strips of fat
salt pork or bacon, thin slices of
onion, carrot and turnip, a little
minced parsley, and if you are
fond of herbs, a bay leaf powder-
ed, a little minced thyme, one or
two cloves, salt and pepper.
Continue until all the meat is
used. Add a pint of water and
half a cup of vinegar. Cover
closely to keep steam from escap-
ing, and bake in a slow oven for
five or six hours. Remove the
crust and skim before serving
it. Any of the cheap pieces of
beef may be cooked in this way**FOR SALE****Bills of Sale****Bonds****Tax Notices****Butter Paper****Wax Paper****NOTES in Books of 50 and 100****Type Writer Paper****"THE DISPATCH" OFFICE****Woodstock Woodworking**
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Germans grab Russian
CashAmsterdam (via London), Feb.
20.—The Germans operating in
East Prussia captured a Russian
military treasury containing 250,-
000 rubles (\$125,000), telegraphs
the Masabode's Berlin corre-
spondent.Heidelberg to Borrow Money
for Foodstuffs.(Special Cable Dispatch to the
Toronto Globe)Amsterdam, Feb 18.—The Berliner
Tagblatt's Heidelberg corre-
spondent says the town of Heidelberg
has decided to raise a loan of \$600,
000 to buy meat and other food-
stuffs.**Hair Goods****OUR SPECIALTY**"Consider the postage stamps
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