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The Belgian correspondent of the
Dutch paper "Tyd" writes that a regis-
ter of the civil victims of German war-
fare during the invasion of Belgium has
escaped the vigilance of the German
authorities. It contains 606 names of
inhabitants of Dinant shot on August
23 and 24 last year by order of the Ger-
man military authorities. Among the
victims were two priests, 85 and 81
years old respectively.**HOUSEHOLD****COTTAGE CHEESE.**

Many people are very fond of cottage cheese, but few know how to make it well. Most people spoil cottage cheese by cooking it too much. The result is usually a hard, dry, crumbly mass. To make it properly, have good thick curdled milk which has soured quickly. Put it into a granite pail or crock then set the pail of milk, covered, into a kettle of hot water reaching nearly to the top of the pail. Allow it to stand on back of the stove until the whey begins to separate from the curd and the whole is well heated through—that is, steaming hot, and no more. Remove from the stove immediately, pour into a cheesecloth bag and allow to drain for a few minutes. Then when the whey is drained off place the curds in a bowl and while still warm add a generous supply of butter, salt and pepper and mix thoroughly. Some people like onion juice, sage or nutmeg for flavoring. About one large tablespoonful of butter and half a teaspoonful of salt should be added to the curds from quarts of milk. This makes a soft, creamy cheese which will spread like butter. It will make appetizing and satisfying sandwiches for the school lunch and is a splendid tissue and muscle builder for the growing boy and girl.

DUTCH APPLE CAKE.

Roll pastry crust out until very thin. Put on a well-buttered cake pan. Have ready some apples cut in quarters about a quarter of an inch in thickness. Lay on cake, each quarter fitting closely to the other, in long rows. Sprinkle thickly with brown sugar, add some cinnamon and sprinkle currants down each line of the apples between the rows. Pour melted butter over the cake, set in the oven to bake until done. When cold cut in squares.

APPLE JOHNNYCAKE.

One pint of white meal, two tablespoons of sugar, one-half teaspoon of salt, one-half teaspoon of soda, one teaspoon of cream of tartar, milk enough to make soft batter, three apples pared and sliced. Mix in the order given and bake in a cake pan thirty minutes.

APPLE TOAST.

Cut six apples into quarters, take the cores out, pare and cut them in slices. Put in the saucepan an ounce of butter, then throw over the apples about two ounces of white powdered sugar and two tablespoons of water. Put the saucepan on the fire and let it stew quickly, tossing them up or stirring with a spoon. A few minutes will cook them. When tender cut three slices of bread half an inch thick and put in a frying pan over the fire two ounces of butter. When the butter is melted put in your bread and fry to a nice yellowish color. When crisp take out, place on a dish, sprinkle a little sugar over the apples and serve hot about an inch thick on toast.

APPLE MERINGUE PIE.

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then mash smooth and season with lemon, nutmeg or cinnamon. Cover a deep pie plate with puff paste. Fill with the stewed apples and bake until done. Spread with a thick meringue made by whipping to a stiff froth the whites of three eggs and a tablespoonful of sugar, flavor with lemon extract. This is enough meringue for two pies. Each pie should be covered to the depth of three-quarters of an inch, and the meringue should be so stiff that it will stand alone. Set the coated pie back in the oven for a minute or two until the egg takes a delicate brown tinting. Eat when cold.

**Great Battle Is Com-
ing Soon**

New York, Oct. 12.—A dispatch from Philadelphia to the Tribune says:

"In the next few weeks there will be the greatest fighting by the Allies since the battle of the Marne. They expect to lose four men to every one German, but they are determined to array the German trencher. This is the common opinion in France."

Dr. John McCloskey, of Chestnut Hills brings this news direct from Paris. The one time university foot ball star has been driving an ambulance in Compeigne and Paris for the last three months. He left the ambulance service in France only a short time ago and returned to this country on the Rhambeau last Wednesday.

"The English army, according to opinion current in France," said Dr. McCloskey, "is the finest army in the history of the world. They have about 4,000,000 men, all well drilled and all equipped with plenty of ammunition. They are going to attempt what seems almost impossible—the taking of the German trenches. These trenches are of concrete and have rapid fire guns mounted on concrete bases. You come upon one of these guns every little while throughout the German trenches and each gun pours about 600 shots a minute."

"It is against these odds that the Allies will charge—not against one trench alone, but against successive lines of trenches."

Amsterdam, Oct. 12, via London.—Press despatches state that a recent raid of allied aviators on Ghent and the neighboring town of Gontrode was so successful that not a single hanger in the German aviation grounds was left standing. All of them, with their contents, were burned by incendiary bombs. Ten houses also were burned.

Why T. Delcasse Left Office

Paris, Oct. 14.—Theophile Delcasse, the foreign minister, who retired yesterday, in his letter of resignation did not invoke poor health as the reason for leaving

the cabinet, but said there were dissensions between himself and other ministers in regard to French foreign policy, says the Radical. This letter, which Premier Viviani refused yesterday to read to the Chamber of Deputies, recalls certain facts, discussion of which the censor forbids.

Russian Torpedo Boats Very Active

Petrograd, Oct. 12.—Two Russian torpedo boats have destroyed 19 Turkish sailing vessels, off the Anatolian coast, since Thursday. They were carrying supplies for Turkish troops.

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