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drops out

**HOUSEHOLD**

**GREEN MIXED PICKLES.**

Take two quarts small, whole cucumbers, two quarts green tomatoes, sliced, one quart green beans, one quart green peppers, and two quarts green leaves of cabbage. Soak the different vegetable in salt water overnight. Boil in half water and half vinegar in the morning, first draining off the brine. Make a spiced vinegar, using enough vinegar and in the same proportion the other ingredients as they are mentioned in the white pickle recipe. Green radish pods or nasturtiums can be placed in the vegetables, pour over the hot vinegar mixture, and bring to a boil. Lift out the vegetables with a skimmer and fill into jars until overflowing, and seal up.

**CUCUMBER SWEET PICKLES.**

Gather the pickles as nearly the same size as you can; soak for two days at least, in a brine made of one cupful of salt to a gallon of water. The brine draws the strong taste out, and do not be in too big a hurry to take them out of it. Rinse in fresh water, and if you want them not to shrivel, cover them with alum water, a teaspoonful of alum to every quart of water. Set them over the fire and bring to a scalding point, then push them back where they will not boil for two hours. Cover closely during the heating process, and some nice grape leaves put into the alum water will give them a nice green color. When you drain them from the alum water, put them into very cold water, let stand awhile, then proceed for pickling.

**ENDIVE.**

Endive is a salad plant that like lettuce, may be eaten cooked but is better raw. It is quite bitter green, so is preferred bleached. Turn any old box or bucket over the endive in the garden. In about two weeks it will be a light yellow and may be eaten any way lettuce is eaten. Some prefer vinegar, sugar, salt, others like a boiled dressing, others mayonnaise or French dressing. A sour cream dressing goes well with endive, but must be eaten within a few hours of being made. Beat the sour cream about a minute and add (level measurements) one-half tablespoon salt, one-half tablespoon mustard, three-quarters tablespoon sugar, one-quarter cup vinegar, and a few grains of cayenne pepper.

**PARSNIP FRITTERS.**

Wash parsnips and cook forty-five minutes in boiling salted water. Drain, plunge in to cold water, when skins will be found to slip off easily. Mash season with butter, salt and pepper, shape into small flat round cakes, roll in flour and fry.

**SWEET PEAR PICKLES.**

Small pears should be pickled whole, while the large ones should be halved and cored, and all should be peeled. Use to each five pounds pears two pounds sugar, one quart water one pint good vinegar, one teaspoon each cloves, cinnamon and allspice, and one tablespoon

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ginger root. If you wish these a little stronger with vinegar use one quart vinegar and one pint water. When the syrup has come to the boiling point, put the fruit in and simmer slowly until tender, then fill carefully into jars, pour the hot syrup over them and seal.

**SWEET PEACH PICKLE.**

Choose the firm white peaches for pickling, and peel. To each three pounds fruit use one cup vinegar, three cups white sugar, and one tablespoon each mace, cinnamon, cloves and ginger root. If the vinegar is strong add half cup water to this amount. Tie the spices up in a bag and place in the vinegar. Place the peaches in this syrup when it has come to a boil and boil about fifteen minutes. Remove the peaches with a strainer and fill carefully into jars. Boil the syrup down until pretty thick, then pour over the peaches in the jars and seal up.

**RED MIXED PICKLE.**

To make this red pickle use one quart red chopped cabbage, one quart sweet red peppers, one quart chopped red beets and one quart red kidney beans, shelled from the pods before being quite ripe. Put all the vegetables in salt water overnight, except the beans. Boil separately in the morning, first draining off the brine, then proceed as in making the other pickles. Only a little bag of mixed spices can be used, instead of the other spices tied up in a bag, and a few tiny red peppers.

\$900,000,000 Savings Due to Ban on Vodka

Petrograd, July 26.--Finance Minister Bar has informed the finance commission of the Duma that he has applied for authorization to issue state securities amounting to 1,200,000,000 roubles (about \$600,000,000) beyond the sum at present allowable.

He mentioned that the returns of the savings banks up to July 1, 1915, showed deposits of 1,800,000,000 roubles (about \$900,000,000) above last year, which is almost the exact amount the treasury lost owing to the prohibition of vodka.

Russian Press Condemns Deal

Petrograd, via London, July 29.--Condemnation by the Russian press of the reported agreement between Turkey and Bulgaria is universal. The Novoe Vremya warns Bulgaria Russia is not likely to forget the former nation's indirect share in the defence of the Dan-

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