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**HOUSEHOLD**

**SALT PORK IN BATTER.**

Materials—One-half pound  
salt pork; 1 cup flour, 1 teas-  
poon salt; 2 eggs, 1/2 cup milk.

Directions—Cut the pork in  
to small slices, about one-four-  
th inch thick, and cook in water  
for about five minutes. Add  
the milk and the yolks of the  
eggs to the flour and salt, and  
stir to a smooth batter. Beat  
the whites and cut and fold them  
into the batter. Drop by spoon-  
fuls on the hot frying pan, plac-  
ing a piece of pork in the mid-  
dle of each cake; brown on both  
sides, and serve hot.

**ORANGE SAUCE.**

Materials—Whites of 2 eggs;  
1/2 of a cup of powdered sugar,  
the juice of 1 lemon; juice and  
rind of 1 orange.

Directions—Beat the eggs,  
add the sugar slowly, and beat  
until stiff. Add the flavorings.

**ROAST TURKEY.**

It is customary now to have  
the turkey drawn and its head  
and feet cut off in the market;  
but there are some objections  
to this process, particularly if  
one wishes the bird to appear  
well when served. Oftentimes,  
however, it is possible to get  
the market man to follow di-  
rections.

If the tendons of the leg are  
removed the drumsticks are  
much more tender, and if the  
butcher is not in the habit of re-  
moving them, have the feet left  
on. In order to remove them,  
cut the skin around the joint  
just above the feet enough to  
expose the sinews. Without  
severing them, run a skewer or  
fork under the tendons one at a  
time, and draw them out. Break  
the leg off at the joint with the  
sinews hanging to it.

Cut the skin down the back  
of the neck; remove the crop  
and windpipe carefully, and cut  
the neck off close to the head so  
that the skin of the neck can be  
folded over the back. Some  
people cut a little of the skin off  
to fold about the lower part of  
the drumsticks.

Cut an opening just below the

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breast bone large enough to ad-  
mit the hand, and through it  
remove the entrals very care-  
fully; remove the lungs and the  
kidneys, which lie near the  
backbone. Cut off the oil bag,  
and wash the bird by allowing  
water to run through it.

After the turkey is stuffed,  
sew up the opening in the body  
and fold the skin of the neck  
over the back and fasten it with  
a small skewer. The wings  
should be folded over the back  
in such a way that their joints  
form a triangle. In order to  
hold the wings and the legs  
close to the body fasten them  
either by means of a trussing  
needle and cord or by skewers.  
One skewer is usually passed  
through the wing, the skin of  
the back to the other wing.  
The second is passed through  
the legs near the middle joint  
and the body. Before this is  
done the legs should be pushed  
well up under the skin. Final-  
ly tie the legs together with a  
long string, and pull them down  
by tying them to the tail. Pass  
the cord around the ends of the  
first skewer, cross it, and then  
pass it around the ends of the  
second skewer and tie securely.  
Rub the bird with salt and pep-  
per, dredge thoroughly with  
flour and place it in the oven.  
Baste frequently, using butter  
and water at first, and later the  
dredgings from the pan.

**STUFFING.**

Take 2 cups of stale bread-  
crumbs and 2 tablespoonfuls of  
butter. Moisten slightly with  
hot water and season with salt  
and pepper, thyme and finely

chopped parsley add onion juice  
mixed thoroughly with the  
hand.

**GRAVY.**

Materials—Four tablespoons  
of fat from the roasting pan, 4  
tablespoons of flour, 2 cups of  
stock in which the giblets and  
neck have been boiled.

Directions—Cook the flour in  
the fat until it is well browned;  
add the stock and bring to a  
boil; season with salt and pep-  
per. The heart, liver and giz-  
zard may be finely chopped and  
added to the gravy.

**Success Was Of  
Great Importance**

London, Nov. 27.—The battle  
between British and Turkish forces  
at Ctesiphon, near Bagdad,  
which for a time looked like a  
check to the Mesopotamian ex-  
pedition, is now reported to have  
been a success of first importance.

Information received to-day is  
that the retirement of the British  
after the capture of Ctesiphon,  
occasioned by the lack of water,  
was only temporary. After the  
Turks withdrew in the direction  
of Bagdad, as announced officially  
yesterday, the British reoccupied  
their former position, encountering  
no opposition as they took posses-  
sion of Ctesiphon for the second  
time.

British troops at once began the  
work of clearing the Turkish  
trenches which were filled with  
dead or wounded soldiers. The  
British captured a large quantity  
of arms and ammunition, in ad-  
dition to the 1,300 prisoners pre-  
viously reported.

Ctesiphon has been the scene of  
many fatal battles. The an-  
cient city was besieged and plun-

dered a dozen times by Greek and  
Roman invaders from the east  
before the Arabs finally sacked it.

D Ibi, Iwidi, Nov. 26, (V. a  
London, Nov. 27).—An official  
despatch received here shows that  
General Nixon's British forces,  
having secured a water supply,  
reoccupied Ctesiphon, near Bagdad  
on the afternoon of the 24th with-  
out opposition. Besides prisoners,  
the British captured a large quan-  
tity of arms and ammunition.

The British aviators, the re-  
port adds, say that the Turks ap-  
parently are preparing fresh posi-  
tions at Dialah.

**Money Will Last  
Longer Than Men**

New York, Nov. 26.—The London  
correspondent of the Tribune sends an  
interview with Reginald McKenna,  
Chancellor of the Exchequer, in which  
he quotes the Chancellor as saying:

"I am absolutely convinced that  
victory for the Allies is assured.

"The whole world profoundly admires  
the enormous efforts made by the Rus-  
sians, French and Italians in this war,  
as well as our smaller allies. The sacri-  
fices are conspicuous and increasing  
which have been imposed on Germany  
Austria-Hungary and Turkey.

"In a war of exhaustion such as  
this one, the financing efforts of this  
country must be one of the main fac-  
tors upon which success will ultimate-  
ly depend. The total numerical superi-  
ority of the male population of the  
Allies over the forces of the enemy is  
overwhelming, but the extra cost of  
their maintenance as armies in the  
field must, in considerable measure, be  
borne, by Great Britain. Long before  
British money runs short the supply  
of German men will be exhausted.

"To maintain her armies Germany  
has first called up all her efficient  
between the ages of 19 and 45; she  
has next warned for service her effi-  
cient between 45 and 53, she first in-  
vited and accepted volunteers under  
19; and, lastly, she has called up her  
inefficient of military age.

"The reserve of man power not yet  
called to the colors consists only of  
men over 45 and of boys under 19  
who have hitherto not volunteered.  
The permanent wastage of German  
soldiers is at the rate of not fewer  
than 200,000 monthly, and it becomes  
almost a mathematical calculation  
how long Germany can continue to  
fight."

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