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**HOUSEHOLD**

**INDIAN PICKLE.**

The Best of All: 1 lb. ginger, 1/2 oz. ground cloves, 1/2 oz. chilies, 4 oz. black pepper, 2 oz. ground allspice, 4 oz. salt, 2 oz. garlic, 2 oz. eschalots, 1 lb. mustard seed, square inch of alum; put all into two gallons of pure vinegar and boil half an hour. Mix half a pound of ground mustard and quarter of a pound of turmeric with a little vinegar, and add. Let it just come to a boil and then pour into deep jar. Put in all vegetables as they come in season, being careful to dry them well. Stir all up occasionally to mix and keep covered. Ready for use in three weeks; have kept it for two years.

**EGGS.**

If a poached egg is to be served cold, either in aspic jelly or masked with mayonnaise in a paper case or pastry shell, it is important that it should be properly poached. Let a bay leaf simmer in the water and add a tablespoonful of tarragon or plain vinegar. Unless the egg is poached in a ring to insure the white keeping its shape, cut the white with a round cooky cutter as soon as the egg is cold.

The making of the aspic jelly does not entail the work it formerly did, as the many canned and condensed beef stocks can be used, with the addition of extra seasonings and gelatine. A thin layer of the liquid jelly should be poured into a shallow enamel pan large enough to hold the necessary number of cold poached eggs. When the jelly begins to harden lay the nicely trimmed eggs at regular intervals, flat side down.

Pour a little of the liquid jelly over the surface of the eggs and arrange a circle of alternate capers and dots of pickled beet. Have four small triangles of cold tongue or thinly shaved lean ham placed at the outer edge, pointing toward the yolk. Make the decoration as highly colored as possible, choosing green peppers, caviare, truffles or pimento to make a good showing through the covering of aspic. Pour on the remaining liquid jelly and chill thoroughly.

Have ready either cases of paper or shells of plain pastry. Cut out the jellied eggs, using a cutter of a size to correspond with the case. Remove the eggs with a cake turner and place one in each holder. With a pastry tube pipe a border of mayonnaise around each.

Hard boiled eggs for cold service admit of great variety. They are served either whole or in halves and in either case the yolk may be removed and mixed with any preferred ingredient, then replaced as a stuffing.

When served whole the stuffed egg is masked with slightly stiffened mayonnaise so that it has the appearance of not having been cut. The elaborate decorations are imbedded in this outer covering and the whole thing mounted for serving in some attractive way.

A thin slice of Bermuda onion, one ring removed from the centre, makes a sufficient hollow in which to set an egg and a thick slice of cucumber, scooped out to form a little nest, is another bit of variety which is appetizing and pretty. Half an egg can be served in similar fashion, the stuffed yolk rounded well above the white and surrounded with a ring of closely set capers.

Halves of stuffed eggs set in aspic are good eating. Have as many patty tins as there are halves of eggs. Barely cover the bottom of each tin with liquid aspic and lay in one of the egg halves, cut side down. Fit a thin piece of cold ham around this so that it shall serve as a background for the egg when reversed. A few bits of smoked salmon can be used in the same way.

Cover with the remaining jelly, chill thoroughly and turn each on to a lettuce leaf. If the patty tins are wet when the first layer of aspic is poured in the mould will turn out in perfect shape. The pastry cases for holding eggs in aspic should be of plain crust and not of puff paste. The crust is pricked to prevent irregular rising during baking snaped over inverted patty tins.

**STUFFED EGGS.**

One dozen eggs boiled hard, remove the shells and cut in halves, mash the yolks with a little butter and one teaspoonful each of salt, sugar, celery seed, and four teaspoonfuls of vinegar, mix all together and fill the whites of the eggs with the mixture set in bed of garden cress or tender lettuce, and they are ready for the table.

**PICKLED EGG SALAD.**

Boil 6 young red beets until tender, then peel, slice, salt and pepper and put into enough vinegar to cover well; boil 6 eggs hard, peel and put into vinegar with beets. Let stand 6 hours or longer. Place crisp lettuce leaves on salad dish, slice eggs and beets and eggs on the lettuce. Pour over them the salad dressing given below. A very attractive salad. Salad Dressing.—Boil 1/2 cup lemon juice or vinegar. Stir well together 1/2 cup sour cream and 1 egg. Stir into boiling juice or vinegar, and boil until it thickens. When cold pour on salad.

**Novel Destruction For Entanglements**

Petrograd, Aug. 28, via London.—An exploit which is of unusual character, even under present war conditions, is singled out for especial mention in the official announcement from the War office to-day.

"In the region of Shmarden farm, near Riga, gallant detachments of Lettish battalions broke through the first line of the enemy's entanglements at two points," the statement says, "Fastening an anchor at each of these points, they pulled up with a winch the intervening entanglements, together with all the posts, for a distance of 30 paces. "The enemy opened fire on our Lettish troops without result."

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**ACTRESS AS NEGRESS**

Lady Forbes-Robertson Wants Relief During War

A dramatic critic writes: Chatting the other night with Lady Forbes-Robertson, who has just made her debut on the variety stage, appearing in the entirely new rôle of Queen Esther, she told me that many people she has been singing since she came privately. "I have also been singing them to the troops in hospital," she said. "It was originally intended that I should produce a play, but as it is a serious one I felt it was not quite the time for it. I thought it would be better to do something amusing. Anything amusing is a relief these times."

**Being Ordered About**

London's special constables are speaking over the experience of Sir Edward Elgar, the eminent composer, who was sworn in the other day as a special. After the usual formalities, the names of the newly joined were called over to receive badges, "Elgar! Step forward, Elgar!" commanded the officer in charge. Apparently Sir Edward did not step forward fast enough, for the official added: "Pull yourself together, man, you're a policeman now." And Sir Edward enjoyed the incident as much as anyone.

**Anzac Is Indeed Sacred**

The Government of Australia has prohibited the use of the word "Anzac" as a trade mark. "Anzac" formed from the initials Australian-New Zealand Army Corps, has become almost a sacred term as a result of the sacrifices of the intrepid Antipodeans on Gallipoli.

**HAIG: REAL COMMANDER**

Army Found French's Successor in First Army's Leader

Going out in command of the First Army of the British Expeditionary Force, Sir Douglas Haig had seventeen months' experience— Mons, Ypres and Loos—of the warfare of the Western front, which all agree is the toughest school any soldier has ever known. There was no doubt who commanded the First Army. It was Haig. He was no figurehead for the work of a Chief-of-Staff. Home gossip did not bandy his name about; he was not a personality to the public, though he was to the army. When anyone asked at the front who was the best man to take Sir John French's place the answer was almost invariably: "Haig." He had not captured the army's imagination, but its reason. The tribute was one to brains. The new army was arriving in great numbers from its English drill grounds when he took over command. His country expected him to make it an instrument which would execute a successful offensive on the Western front, where the four months' effort of the Germans at Verdun, the French effort in Champagne and the British effort at Neuve Chapelle and Loos had convinced many military critics that the feat was impossible. His first operation, carried out without a hitch and unknown to the Germans, was the taking over of the trenches occupied in the Arras sector by General Fetzlar's army, which was released for Verdun. This gave the British an intact front of about one hundred miles; it was decided upon by the allied commanders as wiser than a premature British offensive in the mire and bog of the flat country of Flanders and Northern France.

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