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HOUSEHOLD

IRISH STEW.

One and a half pounds stewing beef, 1 quart potatoes, 2 cups cut carrots, 2 cups tomatoes, 1 cup cut onion, 1 tablespoon flour, 1 tablespoon chopped parsley, 1 tablespoon caramel, 1 teaspoon salt, 1/2 teaspoon white pepper, dash paprika.

Wipe the meat, cut into two inch squares, put into saucepan and add 1 quart of boiling water. Boil slowly for an hour and a half. Add the onion and carrots which have been washed, pared and cut small. Boil twenty minutes. Add the potatoes, which have been washed and pared; the tomatoes, salt and pepper; boil twenty-five minutes. Mix flour with a little cold water, add and boil three minutes; add the caramel. Serve on hot platter and sprinkle with chopped parsley. This will serve six large orders.

VEGETABLE CHOWDER.

Two cups diced raw potatoes, 1 cup cut raw onions, 1 cup cut raw carrots, 1 cup cut raw celery or cabbage, 1 cup string-beans or peas, 2 cups hot milk, 1 1/2 teaspoons salt, 1-8 teaspoon pepper, 2 tablespoons flour, 1 tablespoon of butter, 1 tablespoon parsley.

Put the vegetables on in 6 cups of water; boil until tender; drain (save the water); add the hot milk to the vegetables and seasoning and 2 cups of the water in which the vegetables were boiled. Mix flour and soft butter until smooth; add to the boiling chowder. Boil three minutes. Sprinkle with parsley and serve with crackers or toast.

P. S.—If canned peas are used, do not put them in until you add the milk.

BAKED PEACH DUMPLINGS

Four peaches, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon lard, 1 cup milk, 4 tablespoons sugar, 2 teaspoons butter.

Sift the flour, salt and baking powder into bowl, rub in the lard very lightly; add just enough cold milk to form a dough. Place on floured board and roll out a quarter inch thick. Divide into four parts. Lay on each quarter a peach which has been pared and stoned; add 1 teaspoon of sugar in core with 1/2 teaspoon of butter; wet the edges of dough with cold milk and fold around the peach, pressing lightly together. Place in agate pan, sprinkle with the remainder of the sugar and 1/2 teaspoon of butter on each dumpling; pour over the remainder of the milk; cover with pie tin. Bake thirty minutes in hot oven. Remove the cover and bake twenty minutes in moderate oven. Serve with fruit sauce.

STUFFED TOMATO SALAD

One-half cup rice, 4 new tomatoes, 1 tablespoon chopped pimento or green pepper, 1 tablespoon chopped parsley 1/2 cup French dressing.

Wash the rice thru several waters. Put on to boil in 4 quarts of boiling water and boil twenty-five minutes. Drain,

blanch with cold water and sprinkle with 1 teaspoon salt. Wash the tomatoes and cut off the stem end. Remove the center. Mix the cold boiled rice with the French dressing, to which you add the chopped pimento or green pepper and parsley; mix well and fill in the center of the tomatoes, have ready lettuce leaves or shredded lettuce; place the tomatoes on; fill the remainder of the rice around; dust with paprika. The center of the tomatoes can be stewed and thickened, cooled and poured around the edge.

COCOA SPONGE CAKE.

One-half cup cocoa, 1 cup sugar, 1/2 cup cold water, 1/2 cup flour, 1 teaspoon baking powder, 3 eggs, pinch of salt.

Mix the cocoa, sugar and water until smooth, then add the yolks of eggs beaten until light. Sift the flour and baking powder add and mix. Beat the whites of eggs until stiff and dry; add, then fold in very lightly. Line turk's head (tube can) with paper; pour in the mixture and bake in moderate oven.

Blame Allies For Continuing War

Berlin, Aug. 12.—The Berlin representative of the Budapest newspaper, Az Est, sends to his paper an interesting interview with Under Secretary von Zimmerman, of the Foreign Office, in the course of which the latter said that Premier Asquith's latest speech could not possibly be called a political statement, but was merely an accumulation of the usual English stand, and an affront which had been properly dealt with by the semi-official Nord Deutsche Allgemeine Zeitung.

The Hungarian correspondent then put the following questions: "Will Your Excellency say when that phase of the war will be reached which peace negotiations will become possible? Is there any truth current in the rumors among the people that while war is still raging on the various fronts possibilities continue to be discussed in competent circles?"

To these questions Herr Zimmerman replied: "The time for such discussions has not come yet. There is no reason why these questions should be discussed. You know yourself how the other side has misused every word spoken in that direction for its own purpose to whip up the peoples of the Entente Allies, who have grown discouraged. I will say this much: That at no stage of the war have we talked about peace negotiations with any foreign statesman.

Conscious of our strength and in view of our successes we have repeatedly declared our willingness to enter into peace negotiations, which fact is generally known. It is also well known that the Entente Allies, under English pressure, displayed no such inclination. Assuming this attitude, the Entente burdened itself with all the responsibility for further bloodshed.

"The Entente Allies are under illusion that their chances will improve by the present offensive, but we are convinced that the iron German wall in the west cannot be broken, and that a new success

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awaits us in the east Until the futility of the last effort has convinced the enemy that they cannot change the military situation to their own advantage it is of no use to talk about peace.

"We must wait until the Entente's illusion has evaporated, and happily we are prepared for this in every way. The magnitude of our harvest will convince even the English that the 'hunger blockade' is of no avail."

"Is not it terrible from a merely human point of view that such fearful bloodshed should be continued, merely for the sake of prestige?" remarked the interrogator.

The answer was. "From that point of view you are right, but our armies have from the start disregarded this viewpoint. The Central Powers have proved by their victories that they are dominating the war situation. It is our enemies' business not to extend the war unnecessarily by a starvation blockade."

The interrogator finally asked if Herr Zimmerman believed that England was bringing all her powers and resource into this last

offensive, to which the following reply was made. "Certainly. I believe that of course England speaks of still more millions of men, but we know by experience how to value such talk. England has always led her Allies to the slaughter house, and it remains doubtful if the English people will look on indifferently when now their own sons are slaughtered with some of those of the Allied nations, because the English losses on the Somme are heavy beyond all measure."

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Plague Breaks Death Records

New York, Aug. 9.—The epidemic of infantile paralysis broke all previous death records here Wednesday. The plague killed 57 children during the 24 hours period ending at 10 a. m. One hundred and eighty three new cases were reported to the Health Department.

There have been 5,516 cases and 1,251 deaths since the beginning of the epidemic. The previous high record in deaths 55 was reported on August 2.

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