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HOUSEHOLD

TOMATO SUPPER DISH.

One can tomatoes, two cupfuls cold boiled rice, one cupful cold boiled potatoes, one small onion, grated, seasoning, celery salt, toast, one hard boiled egg. Heat one cupful of the tomato liquor. Put the egg on to boil. Arrange slices of toast on platter, pour over same the tomato liquor to soften it, then spread over the rice mixture. Cut the egg in white semi-circles and arrange around edge of dish. Rub yolk through strainer over top. Serve very hot. Sufficient for six persons. Quickly prepared and delicious.

How To Keep Peas.

Old-country methods in house keeping are always interesting and many of them are valuable to us here. Conditions on the other side enforce greater than usual care and economy, from which we can learn lessons. Nothing goes to waste there now, and here are six ways furnished by an English housekeeper, of preparing peas to store for winter use.

Shell the peas, dry in a cloth, and (1) spread out on a paper-lined baking pan, sprinkle with one heaped tablespoonful of castor sugar for every quart, dry very thoroughly in a cool oven, and store in parchment-covered jars.

[2] Boil in salted water till almost done, dry as above, and store in paper bags.

(3) To every pint allow one breakfast cupful of salt, mix well, leave for twelve hours on a dish, then put, with the brine, into dry bottles, cork closely, exclude air with sealing-wax; and store the bottles on their sides in a cool, dry place, soaking the contents overnight and raising in several waters previously to cooking.

(4) Cork in perfectly dry bottles, after frequent shaking down, tie these over with bladder, stand with wooden bars beneath in a large pan containing sufficient cold water to reach to the necks, bring gradually to the boil, boil for two hours, and leave till cold before removing, wiping, and sealing with melted resin.

(5) Proceed as above till the peas turn color and appear tender, then nearly fill the bottles with water boiled for five minutes with salt (one heaped teaspoonful to the quart), wipe the necks, put one tablespoonful of olive oil into each, and cool and store as before.

(6) Boil for ten or twelve minutes in salted water, drain on a sieve, and bottle. Fill up with a hot liquor consisting of the juice strained from some of the pods pounded in a little of the first cooking water boiled with sufficient slightly salted water to cover the peas, and tie down when cold.

Another old country method suggests corking the peas into perfectly dry bottles after frequent shaking down, tying these over with bladder, then burying

the bottles deep in a dry part of the ground. This process might suit in certain parts of our country where the winter is not severe.

MUSTARD PICKLES.

Wipe four quarts small members, put in a preserving-kettle and add three large cucumbers, wiped and cut in pieces, four small onions, peeled and cut in slices, crosswise, four green peppers, wiped and cut in slices, crosswise, one bunch of celery, chopped, and one cauliflower, washed and separated into florets. Add four quarts boiling water to which has been added two cups salt; cover and let stand overnight. In the morning bring to the boiling-point and let simmer until the vegetables are tender; then drain thoroughly. Mix one cup flour, one cup sugar, six tablespoons mustard, and one tablespoon turmeric powder; then add slowly, while stirring constantly, enough vinegar to make a paste. Stir into two quarts vinegar which have been brought to the boiling point, add two tablespoons celery seed and let boil five minutes. Add the drained vegetables, again bring to the boiling point and let simmer fifteen minutes.



SPICED CUCUMBER.

Pare ripe solid cucumber, scrape out the seeds and cut in strips. Stand over night in salt and water. Stand over night in salt and water. In the morning drain thoroughly and cook tender. Drain again and cover with a syrup of three pounds of sugar, two quarts of vinegar, one ounce whole cloves, two ounces stick cinnamon to seven pounds of cucumber. Cook in the hot syrup for 20 minutes, then seal, or if you want a clear, dark spiced fruit drain off and reheat the syrup several times.

TOMATO JAM.

Ingredients—6 lb. of red tomatoes, 6 lb. of sugar, 1 pint of water, a little lemon juice. Method—Wipe the tomatoes and put them into a basin with sufficient boiling water to cover them; allow them to remain for a few minutes, then lift them out and peel them. Now cut them into quarters, removing the hard piece from the ends and also some of the seeds. Put the seeds skins, and one pint of water in which the tomatoes were soaked into a saucepan; simmer for half a hour, and then strain. Put the sugar and this strained juice into the preserving-pan, and bring to the boil; add the tomatoes and lemon juice to taste, and boil until the jam sets when tested on a plate.

Want Separate Hungarian Army

London, Aug. 7.—Count Karolyi, at the head of the opposition party, will make a vigorous effort this month to force a separation of the Austrian and Hungarian arm-

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ies, so that Hungary may sue for a separate peace, according to a letter received here today from the Morning Post's correspondent in Budapest.

The Pesti Naplo asserts that it is due solely to the self-sacrificing bravery of the Hungarians that Austria has not been entirely crushed.

"The Austrians," the newspaper says, "have not done as much for the monarchy or itself in the last four centuries as the Hungarian army has done in the last two years."

The correspondent adds that parliament reassembles August 9, when Count Karolyi will open a debate on the subject of a separate Hungarian army.

Germany's Merchant Marine

(St. John Globe.)

The great fleet of passenger and freight steamers the world was recently told Germany is building for after-the-war trade is now known to be the fleet under construction when war was declared.

Work on these vessels, practically suspended at the outbreak of hostilities, certainly has not been resumed, for German yards are far too busy making good naval losses and building submarines to think of commercial ships even if the owners of these ships were not worried over the fate of German ships in neutral harbors and the difficulties they will have in re-establishing trade and business relations in neutral countries taught by Germany herself to distrust Germany and German methods. The loss of her colonies, and the loss of Russian, French, Italian and British friendship and three years' disruption of trade are facts German merchants and traders will have to face when peace comes. Even if the neutral world is as ready as ever to do business there will be so many difficulties in the way of re-establishing commerce that German merchants and traders, unless heavily backed by government aid and assistance, should find the after-the-war battle as fierce and as disastrous as the land and sea fights.

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