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KIDNEY SOUP.

1 beef kidney, 1 onion, 1 quart water and 1 tablespoonful flour and 1 cup of catsup, pepper and salt to taste. Wash kidney well and have ready a saucepan with a little butter in it; into this put the kidney and flour, let brown and then add everything else and cook for an hour and a half. Strain before serving. Enough for 4 people.

A FINE DISH FOR SUPPER.

1 can of salmon without bones and 1 1/2 cups of crushed crackers, 1 cup of sweet milk, butter the size of a walnut, 1 salt spoon of Cayenne pepper. Heat milk with the butter, then add other ingredients. Cook five minutes and send to the table steaming hot.

MEAT LOAF.

1 1/2 lbs. round steak, remove all fat and gristle, chop very fine, add 1 cup rolled crackers, 1 cup milk, 1 egg, butter size of an egg, 1 tablespoon salt, 1 teaspoon each pepper and summer savory. Grease dish, press in firmly, steam 1 1/2 hours.

CORNISH POTATOES.

1 lb. potatoes, 2 ozs. bread crumbs, 1-2 pt. milk, 2 ozs. butter, 1 egg. Boil the potatoes and mash them; add the butter and bread crumbs; beat the egg in the milk and add to the potatoes. Put in a

well [try in a cup of cold water] boil to hard crack and pour on a platter or marble slab, well greased. Flavor with vanilla.

CREAM CARAMELS.

Take 2 lbs brown sugar, 1 lb. granulated sugar, 1 pt. cream, 1-2 teaspoon cream tartar. Boil all together and stir all the time the batch is boiling on a slow fire. When cooked to a medium hard, boil. Add a little vanilla. Then pour out on a slab or dish well greased. Let stand for about 3 hours and cut in squares. Add nuts if desired.

GINGER COOKIES.

1 cup sugar, 1 cup lard, 1 cup black molasses, 1 cup sour milk, 1 tablespoon ginger, 1 tablespoon soda. Flour to roll out.

**Vessels From
British Yards**

Providence, R. I., Oct. 27.—

The Journal in a despatch from London to-day says: British Admiralty officials are delighted with the marvelous work that has been done in British dockyards in the building of new dreadnoughts. Wonderful results which have not up to this time been made public have been accomplished in this direction.

Twelve new battleships of the super-dreadnought type are now practically ready for sea. Four of these, the four largest and most powerful weapons of offence that have been placed on the stocks, are 850 ft. long, with a speed of over 30 knots, and are armed with twelve 18-inch guns. No such armament as this has ever before been contemplated in the history of naval architecture, and it is considered that ships of this type are capable of winning any sea fight in which they may be engaged.

London, Oct. 28.—Lloyds register of shipbuilding for the quarter, ending Sept. 30, shows there were 469 merchant vessels of 1,789,054 tons under construction in the United Kingdom at the close of that quarter against 440 vessels of 1,540, tons in the June quarter and 432 vessels of 1,536,177 tons in the September quarter of 1915. Of the vessels under construction 135 are under 500 tons gross, 58 between 4,000 and 5,000; 47 between 6,000 and 8,000; 23 between 8,000 and 10,000; 16 between 10,000 and 20,000; 9 between 15,000 and 25,000; 1 of 30,000 and two between 30,000; and 40,000 tons.

**Following Up
Victory At Verdun**

Paris, Oct. 26.—The French troops at Verdun are following up as fast as they can the advantage gained by their sudden forward sweep on Tuesday and, according to the latest information, have closed in to within less than 500 yards of Vaux Fort. Announcement of the capture is momentarily expected here, thus completely restoring the French line held on February 25.

The German forces at Verdun

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are reacting so slowly and with such apparent lack of strength that, in the opinion of French military men, they no longer possess a general reserve, but are obliged to withdraw men from one section of the front to reinforce another section in case of need.

Reports of the casualties which are now in hand, show the French losses were very light indeed, considerably less than the number of prisoners taken and a large proportion of them will be of cases in which the men were slightly wounded.

Considerable material was captured. The Germans had massed guns of all calibres in the ravine of death, all of which fell into the hands of the French.

The three Lieutenant Generals who, under the command of General Mangin, led the attacking divisions, were all Lieutenant Colonels at the outbreak of the war and had been singled out by General Joffre for promotion on account of their technical ability, energy and initiative.

WITH THE FRENCH ARMY

AT VERDUN, Oct. 24. (By a staff correspondent of the Associated Press) (Delayed).—The French to-day recaptured from the German Crown Prince in six hours and twenty minutes territory, northeast of Verdun, which it had cost the Germans five months of the hardest fighting and a half million men to take earlier this year.

The effect of the victory was to give the French freedom of movement around Verdun, permitting them to prepare for a further advance when the opportunity is ripe at the same time dealing a stunning blow when the Germans thought the French striking force was entirely assembled in the Somme region. The victory also leaves Fort Vaux, now in German hands, perilously open to attack.

Such a brilliant success in so short a time was not expected, even by the most optimistic, when the order of the offensive was given at 11.30 o'clock this morning. For a couple of days the artillery preparation by the French batteries had been of the most extreme severity.

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GRAPE CATSUP.

Cook 5 lbs. grapes well, drain through sieve, add to juice, 2 1-2 lbs. brown sugar, 1 tablespoon each of cinnamon, allspice, cloves and black pepper, 1-2 tablespoon salt, 1 pt vinegar. Boil until a little thick, bottle and seal. (Will keep for years.)

PORK CAKE.

1 lb. fat pork chopped fine, 1 pt. of boiling water poured over it, 1 lb. currants, 1 lb. raisins, 1 cup sugar, 1 1-2 cups sprup, 1 teaspoonful soda, 2 nutmegs, 1 teaspoonful cloves, 1 teaspoonful cinnamon and either citron or lemon.

DARK FRUIT CAKE.

3 cups of molasses, 1 cupful brown sugar, 1 cupful of butter (or shortening, if shortening is used, be sure to add salt), 1 teaspoon each kind spice, 1 2 nutmeg grated, 4 eggs, 1 cupful milk, 3 cupfuls raisins stoned, 3 cupfuls currants, 1 cupful citron, 7 1 2 cupfuls flour, 1 teaspoonful soda, 1 square plain chocolate, melted and stirred in, makes a dark, rich cake. Bake slowly 1 hour. This recipe makes two loaves and keeps excellently.

BUTTER SCOTCH.

Take 3 lbs. brown sugar, 1 pt. water, 1 oz. salt, 1-2 lb. butter, 1-2 cup cream, 1-2 teaspoon cream of tartar. Boil all together. Keep stirring with a spoon on a slow fire. When cooked