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HOUSEHOLD
VEGETABLES
DELICIOUS FRIED ONIONS.
Peel and slice half an inch
thick. Soak in milk for half an
hour. Drain, season with salt
and pepper, roll in flour, and fry
brown.

ONION PUDDING.
Cut into dice three or four large
Spanish onions of mild flavor,
and placing them in a pie-dish
with two tablespoonfuls of bread-
crumbs, two ounces of butter, a
good pinch of sage, and a little
salt and pepper. The mixture
must be covered closely and bak-
ed gently for an hour. Line a
pudding dish with paste, add the
onion paste mixture when cool-
ed and a covering of paste, and
steam for two hours. The pud-
ding should be served with thick
brown sauce.

ONIONS IN CUSTARD
Select medium sized onions of
even shape, wash and cook in
salted boiling water until tender.
Drain and set in a rather shallow
baking dish so that the onions
will make but one layer. Heat
two cups of milk, add a level
tablespoon of cornstarch made
smooth in cold milk, cook five
minutes and partly cool. Add a
rounding tablespoon of butter,
one level teaspoon of salt, a few
grains of cayenne, one table-
spoon of minced parsley and
three eggs beaten light. Pour
this custard over the onions and
set the dish in a moderate oven
until the custard is set. If each
onion with its portion of custard
is baked in a little Japanese bak-
ing dish or a ramekin this makes
an attractive course at dinner or
luncheon.

BAKED CABBAGE WITH TOMATOES.
Cut a small solid white cab-
bage into quarters and remove
the core. Cut each quarter in
half lengthwise; then cut it
across in coarse shreds. Have
on the stove a saucepan contain-
ing three quarts of boiling wa-
ter, to which have been added a
teaspoonful of salt and a quarter
of a level teaspoonful of salera-
tur. Add the cabbage and let it
cook gently 10 minutes. Then
pour it in the colander, press all
the water out and slide the cab-
bage into an earthen baking
dish. Mince a large onion and
fry it in a saucepan with four
tablespoonfuls of olive oil. Add
to it a cupful of stewed tomatoes
stir to mix and pour it over the
cabbage. Sprinkle the surface
with a cupful of grated cheese,
over which sprinkle half a cup-
ful of bread crumbs and put in a
moderate oven to bake for 35
minutes. Then, if ready to ser-
ve, transfer the baking dish to a
serving dish and send to the ta-
ble.

CABBAGE PUDDING.
Wash and boil a large cab-
bage, press out all the water
with a reversed plate; butter a
pie dish and sprinkle with bread-
crumbs, then put in a layer of
cabbage, covering this with a
layer of any finely minced cold

meat, and repeating these layers
till the dish is full, when you
cover the top with four or five
slices of fat bacon and set in a
moderate oven. When the
whole is thoroughly heated and
the cabbage quite cooked (this
will take about forty minutes),
turn it out and serve with gravy
round.

**The Hindenburg
Fetish**
(London "Daily Mail.")

The gravity of the blow which
Roumania has dealt to the enemy
can best be realized by the earth-
quake which it has caused in Ber-
lin. As the Battle of the Marne
brought the fall of Moltke, so the
intervention of Roumania has bronght
the fall of Falkenhayn from
the position of Chief of the Ger-
man General Staff. The import-
ance of this post can be understood
from the statement of the German
Foreign Office to the Belgian Min-
ister at Berlin on the outbreak of
war: "All power is in the hands
of the Staff; all decisions are taken
by it from the hour of mobiliza-
tion."
Marshal Hindenburg, who re-
places Falkenhayn as the actual
ruler of Germany, is a popular fig-
ure. He is the leader whom the
German people have always want-



ed, because they believe him cap-
able of miracles. In sending for
him the Kaiser tacitly says to the
German people, "See, I have giv-
en you your idol, if he cannot win
the war no one else can."

The disappearance of General
Falkenhayn's sinister personality
is due to a whole series of blun-
ders. Unless report is very much
at fault, he was responsible for the
German attack on Verdun. He
guaranteed its success when Hin-
denburg predicted its certain fail-
ure. Not unnaturally, the Kaiser
may argue that the defeat at Ver-
dun, which is the greatest and grav-
est Germany has suffered in the
whole war, was the direct cause of
the Russian offensive, and of the
Austrian attack on Italy by the
vast number of men whom it ex-
pended. The Russian offensive
again, with its capture of 350,000
prisoners, was the direct cause of
Roumania's decision to join the Al-
lies. It is notorious that Falken-
hays throughout 1915 insisted on
two conclusions at which he and
his wonderful Staff had arrived.
The first was that the new British
armies were worthless mobs. The
second was that Russia as a mili-
tary Power was extinct. In both
these judgments he was colossally
wrong.

Falkenhayn did more than any
other German to render the Kai-
ser's army infamous. He dictated
that policy of gleeful atrocity which
the Germans have so persistently
practised throughout. He was pre-
sent at that council of war which
decided on the still unavenged mur-
der of Captain Fryatt a few weeks
ago. If there is really anything
in the solemn declarations of the
statesmen of civilized Europe, he
will hang on the highest gibbet

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which will be raised when tardy
justice is done.

As for Marshal Hindenburg,
that he can work any change in
the general position is not to be
credited. The simple, straightfor-
ward, heroic policy which Grant
adopted in 1864-65—though only
after terrific effort and agony—of
hammering perpetually on every
front all the time is one against
which Hindenburg has no charm.
We may or not believe that the
age of miracles is past, but if there
are any, will they be on the side of
the men who have trodden right
and law and mercy under foot?
The Germans will find that their
demigod is simply a plethoric trun-
cated Prussian Junker—a puppet
manoeuvred by that astute officer
General Ludendorff. The first
problem which he has to solve is
the provision of men for the 750
miles of new front now created by
Roumania's action. Each length-
ing of the front tends in favor of
the Allies, because it increases the
chance of returning to a war of
manoeuvree, and aggravates the
strain on the enemy's reserves.
Can an amateur at the business of

direction—as Hindenburg is—suc-
ceed where Falkenhayn, who was
Germany's most accomplished pro-
fessor, has so dismally failed?

Our National Debt
(Toronto "Globe.")
Canada's national debt at the
end of August was six hundred
and fifty-eight million dollars. If
the war lasts another year it will
be over nine hundred millions.
There is need for thrift.

The Popular Duke
(Buffalo "Express.")
Aside from his being a Prince of
the blood Royal, the only surviv-
ing son of Queen Victoria, and the
only surviving brother of the late
King Edward VII., aside from his
being one of the lightest officers in
the British army, and aside from
his other distinguishing qualities,
the Duke of Connaught is liked in
Canada for his humanness and his
democracy. Further, he has
shown himself to be interested
keenly in Canada and Canadians,
and they like him for that. So
they are sorry to see him go.

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