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## HOUSEHOLD

**BAKED BEEF AND POTATO PIE**

Half pound flank of beef cut into slices, 1-4 in. thick, 2 oz. onion cut into slices or chopped, and 2 lb. potatoes, also cut in slices 1-4 in. thick, arrange in layers, season with salt and pepper, fill three-quarters full with water, and bake in the oven with a lid on for about two hours.

**TOMATO PILAU.**

1 pound of rice, 1 quart of canned tomatoes, 1-2 pound of bacon [sliced], 1 small onion, salt and pepper. Fry the bacon and the onion together. When the bacon is done add the tomatoes, a teaspoonful of salt and a little pepper, and let cook for about ten minutes. Add the washed rice, stirring it in with a fork, and let it boil for five or six minutes. Then steam until done—say for twenty or thirty minutes. This is a very appetizing dish.

**MEAT ROLL.**

Take 9 ounces of flour, a pinch of salt, teaspoonful of baking powder, 3 ounces of suet, water to mix, 6 ounces of minced raw beef or mutton, and a little chopped onion. Chop suet, add the flour, salt and baking powder, mix to a dough, and roll out into an oblong. Spread with the minced meat and sprinkle with the salt, pepper and onion. Roll up and tie in a floured cloth. Boil for two hours and serve with gravy. Enough for four or five people.

**STEAMED FISH LOAF.**

Pour one cup hot milk over one cup breadcrumbs, let stand fifteen minutes and beat to a smooth paste. Add two cups finely chopped fish, two well beaten eggs, one rounded tablespoon melted butter, one teaspoon onion juice, one-half teaspoon salt and a little white pepper. Turn into a buttered mold and steam half an hour. Unmold, sprinkle with browned crumbs and serve with a garnish of parsley.

**Prune Cake**

Few people know just how good a prune cake can be. Indeed, prunes are relegated to the list of uninteresting things by the majority of housewives, whereas in reality they are not only wholesome, but can be utilized in a variety of ways. The following are the ingredients and methods of making a prune cake: 1 1/8 cupfuls stewed prunes, stoned, 1 1/8 cupfuls sugar, 1 1/2 cupfuls flour, 1 teaspoonful soda, 3/4 teaspoonful baking powder, 1/4 teaspoonful salt, 1/3 cupful butter, 5 tablespoonsful sour cream or milk, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, 1 teaspoonful cloves, 1/4 teaspoonful lemon extract, 2 egg yolks, 1 whole egg.

Cream together the sugar and butter, add the eggs beaten, the sour milk, prunes, and lemon extract, and the flour, baking powder, soda, salt, and spices sifted together. Pour into layer cake pans and bake thirty minutes in a moderate oven, starting at 375 degrees F. and reducing heat. Put together with white boiled frosting. If desired one half cupful chopped walnut meats may be added with the flour. This cake keeps moist for sometime, and is also delicious put together with whipped and sweetened cream.

**Greek Conspirators  
Were Preparing to  
Strike Allies in the  
Rear it Unchecked**

The reason why the Entente powers felt compelled to take over the Greek Navy and assume control of railroads and telegraphs.

London, Oct. 13.—According to the London Times' Athens correspondent, conspiracy exists in Greece to officer the Greek fleet with anti-Entente sympathizers and to concentrate in Thessaly in the rear of the Allied army, troops, guns, stores and material from Athens and elsewhere. The correspondent adds that the precautions taken by the Allies through an ultimatum to confound these schemes caused no surprise in Athens.

Greek sailors in mournful mood

as they were removed from warships taken over by Allies.

London, Oct. 15.—"Today was a sad day for the Greek tars, who are insufficiently acquainted with politics to understand why they must abandon their ships to a foreign power," says Reuter's Athens correspondent.

"It was an equally depressing sight for the Greek naval officers to watch for three hours this afternoon their ships being towed away by Allied tugs.

"The Allies took every precaution in case of resistance being offered. Russian battleships trained their guns on the cruiser Averoff and the battleships Kilkis and Lemnos, while French torpedo boats ready for action cruised to and fro.

"The ceremony in the early morning of ordering the crews to pack their personal belongings and quit their ships, of which they were so proud, had been a touching incident. The King sent a message releasing every man who wished to remain with his ship and join the Allies. It is said that nobody remained.



DECLINE SUBSTITUTES

"The ship's officers were the last to leave their vessels, taking with them their flags and the King's portrait, which adorned every wardroom. Admiral Ipititis removed his flag to the Lemnos and shut himself up in the cabin while his fleet was being towed to the new anchorage. The aide-de-camp of Admiral Ipititis, pointing to the Allied warships, remarked as he watched the scene, 'what harm could we have done them?'"

**American Sent To  
French Prison**

Paris, Oct. 14.—William Chesters, Silberman, of New York, has been sentenced by the correctional court to five years in prison and 500 francs fine on a charge of trading with the enemy. Silberman, according to the prosecution came to Paris armed with papers describing him as the representative of the Knight Rubber Company. On the strength of these papers he obtained several important orders. He was finally denounced by a Serbian, who had known him in New York, and who said he was acting for Gottwik, Scheffer & Company, 309 Broadway, New York, a firm with German affiliation.

**Unearthed Treachery  
Of King Constantine**

London, Oct. 13.—According to Athens despatches received here the Entente Allies sent their ultimatum to Greece because they had unearthed a royalist plot to fight the Entente.

It was planned, the despatches

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add, that if the Allies should seek to coerce Greece into joining the war and try to force Eliptherios Venizelos upon King Constantine, the king should retire northward along the railway, taking the troops with him, and concentrate at Trikala, in Thessaly, and he entrenched there until the arrival of the German army, when he would strike, in unison with them, at the Allies.

**Lost Ground****But Regained It**

Paris, Oct. 14. (noon)—The Germans delivered a strong attack last night on Ablaincourt, south of the River Somme and re-occupied part of the village, as well as trenches northeast of it, it was officially announced here to-day. The French immediately launched a counter-attack. By this move they recaptured all the ground which had been won by the Germans.

North of the Somme, the French made progress on Malassis Ridge,

north of Bouschavenes.

London, Oct. 14.—Telegraphing an account of the latest Anglo-French attack launched on the Somme front, on Thursday afternoon, Beach Thomas, correspondent of the Daily Mail, says: "Though comparatively small was the infantry advance, the day was one of a colossal artillery duel. Never in the world's history have guns answered guns in such number, power and size. The quantity of them leaves one agghast."

He mentions the new British 18-inch weapons, which are heavier and more powerful than the famous Krupp "Fat Berthas" or the 16.8-inch howitzers, and also a mobile gun of 12-inch calibre, itself big beyond the previous imagination of soldiers, and which hits a target eleven miles away; also lesser monsters, especially the 9.2-inch and 8-inch guns, which were so close in places one could scarcely pass between them.

"The German guns," adds Mr. Thomas, "multiply, but always the Allies out-multiply their multiplication."

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