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HOUSEHOLD

BAKED CHEESE AND TOMATO.

Mix one pint of canned tomatoes, one cup bread crumbs, one-third cup grated or finely cut cheese, one-half tea-spoonful salt, and pepper to taste. Pour this into a buttered baking dish. Mix one third cup bread crumbs with one tablespoon of melted butter and two tablespoons of grated cheese. Spread over the top of the first mixture, and bake about twenty minutes.

LEMON BUTTER, FOR SANDWICHES, ETC.

Half a cup of water, half cup flour, half cup sugar, one egg, salt. Boil the water and add the flour, mixed to a paste, then add the sugar, the egg well beaten, and the pinch of salt. Cook until stiff and creamy, take off from the stove, and add four tablespoons of lemon juice, and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches. It is also good for filling cakes.

VEAL LOAF.

Three and a half pounds of veal; one cupful of bread crumbs; one tea-spoonful of salt; one tea-spoon onion juice; half a pound of ham; two eggs; half tea-spoon pepper; half tea-spoon sage; half tea-spoon cloves; half tea-spoon allspice. Chop the uncooked veal and ham very fine; add to them all the other ingredients, the eggs well beaten; mix thoroughly and press into a square pan to mould. Turn it out on a baking pan, brush it over with beaten egg, and bake in a slow oven for two hours, basting three or four times while baking, with a tablespoon of butter melted in a half cup of boiling water. Serve cold, cut in thin slices.

LIVER AND HAM.

One pound of calf's liver half a pound of ham, half a cup of gravy from soup stock, one cup fine bread crumbs, two eggs well beaten, minced onions and parsley, pepper and salt. Boil the liver and ham in separate dishes, chop them fine, mix together and add the soup stock, the seasoning and the eggs. Grease a baking dish, put the mixture in it, cover tightly and cook two hours, then turn out and pour a cupful of drawn butter over it. It is nice cold without the drawn butter.

SPICED BEEF.

Spiced Beef is an economical dish, which will appear to the housewife who wishes to set a good table on a small amount of money. Though the recipe below calls for a big piece of meat, beef cooked in this way is really economical, as it can always be reheated or is delicious served cold. Pressed spiced beef may be prepared with fresh brisket, thick or thin flank of beef, or the silver side of the round. From ten pounds up, upwards is the best size. If the thin flank is used, the skin and bone should be removed before pickling. The bones of the brisket should be removed after cooking, and the bone of the round before cooking, and its space filled with fresh beef fat. In

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all cases the meat must be bound firmly before cooking to keep it in good shape, and its improved by being rolled up in butter muslin.

For the pickle sprinkle the beef with common salt for one day, then have ready one pound of common salt, one pound of coarse brown sugar, quarter of an ounce of salt petre, half an ounce of ground black pepper, half an ounce of ground allspice, a heaped tea-spoonful each of ground mace, cinnamon, cloves, and nutmeg, six fresh bay leaves (crushed) and a dessert-spoonful of thyme; mix all these ingredients well together; rub the meat well with it every day for fourteen or sixteen days according to size; take it out, rinse it with clear cold water under a tap, roll it into the form of a galantine, or bind it into shape with strong tape or white cord; wipe it dry.

To cook it put into a stew pan two ounces of beef dripping or fat bacon, two onions, two carrots, one turnip, four shallots, three blades of celery, all cut into slices; place the meat on the top, cover, and let all fry for half an hour; or, if more convenient, brown the meat in the oven, and lastly, add the vegetables, slightly fried, cover with good stock. Add one tea-spoonful of peppercorns, two blades of mace and a small bunch of fresh herbs; let it stew till quite tender, remove all bones and gristle, press it well under heavy weights, remove the tape and muslin and brush over with glaze; decorate with some aspic jelly chopped and also some cut into pretty designs. Hard boiled eggs, cut into slices, and sliced roasted beetroot are also an appropriate garnish.

**"Thought He Was
An Equal"**

The Rome correspondent of the New York "Sun" has the following interesting story of Ferdinand

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of Bulgaria and his Hunkey efforts to secure notice from the greater class or crowned heads:

Ferdinand has never been persona grata at the Court of Vienna, and like all the crowned heads of the Balkan States, he was despised and looked down upon not only by the Emperor and his entourage, but also by the Viennese in general. The late King Milan of Serbia knew this so well that during many years he regularly and handsomely subsidized the editor of the "Nouvelles Presse."

When Ferdinand visited Vienna after his appointment as Prince of Bulgaria, he waited in vain for an audience with Francis Joseph, but in order to spare himself the humiliation of leaving the city without being received by the Emperor he decided to apply to Frau Schirath, the "old friend" of the Emperor, whose attachment to her dates back many years ago when she was a favorite singer of light operas. Francis Joseph gave a house to Frau Schirath at Ischl, where during the summer he visits her daily and often follows her advice.

Ferdinand of Bulgaria sent Frau Schirath a jewel case containing a pair of beautiful earrings with the following note:

"I deem it an honor to offer you the earrings my mother wore till the day of her death, and I beg you to accept them and intercede with the Emperor on my behalf.—Ferdinand of Bulgaria."

A few days later Ferdinand was received by the Emperor. His head was all but turned with joy, and in order to create a favorable impression with the Emperor he carried with him in a large leather bag the best specimens of his collection of manuscripts, family documents and hand-drawn papers,

which he presented to the aged monarch for inspection in the course of the audience.

Francis Joseph was bored to death and did not hesitate to show it. In fact, he occasionally yawned while he glanced casually over the documents and shortened the audience. After Ferdinand of Bulgaria had left the Emperor told the chamberlain in attendance, Count Thau, that he was surprised that even a Balkan sovereign could be so lacking in good manners as to consider himself on terms of equality with an emperor, and added: "He presented his case like any common notary."

"Your Majesty," answered the Count, "the gentlemen in waiting in the ante-chamber when they saw him with the leather bag under his arm nicknamed him 'the advocate' even before Your Majesty had compared him to a notary."

**The Ford Party
Now In Germany**

Copenhagen (via London), Jan. 7.—The Ford peace party left Copenhagen today for The Hague. On board the special train, for the passage of which through part of the war zone permission had been granted by Germany, are 150 peace advocates. They will be in Germany for eleven hours. From the time they cross the frontier at Warnemünde this afternoon until Holland is reached each person in the party is pledged to abide by military rules. Holland is the last country in Europe where the party will visit. It is expected that delegates from a large number of neutral countries will gather at the Hague for a protracted peace conference.

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