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HOUSEHOLD

SPICED PEACHES.

4 pounds peaches, 3 pounds
brown sugar, 1 cupful vinegar, 1
tablespoonful cloves, 1 table-
spoonful cinnamon, 1 teaspoon-
ful ginger, 1 teaspoonful salt, 1
teaspoon cayenne pepper.

Boil sugar and vinegar. Scald
peaches. Remove skins, and
cook in syrup. Tie spices in bag
and cook with peaches. When
peaches are tender, put into stone
jars. Reheat syrup every day
for a week, pouring, when boil-
ing, over the peaches. Then
cover closely.

**SPICED VINEGAR
FOR PICKLES**

One gallon vinegar.
One cup sugar.
One ounce stick cinnamon.
Two tablespoons whole all-
spice.
Two tablespoons mace.
Four red peppers.

Tie the spices loosely in cheese-
cloth and add to the vinegar and
sugar. Boil ten minutes and
add pickles. Boil for a short
time.

TOMATO BUTTER

Take ten pounds of ripe toma-
toes, skinned; four pounds of
granulated sugar, three pounds
of tart cooking apples, one quart
of moderately strong vinegar,
half an ounce of stick cinnamon,
half an ounce of ginger, one-
fourth of an ounce of mace and
one-fourth of an ounce of whole
cloves. Tie the spices in a
cheesecloth bag, put the other
ingredients into a preserving
kettle, add the spices, and boil
all for three hours over a moder-
ate heat. Stir frequently. Less
vinegar may be used, to suit the
individual taste.

GREEN TOMATO PRESERVE

To ten pounds of green toma-
toes, sliced thin, add one cupful
of water, six unpeeled lemons
thinly sliced and with the pips re-
moved, and a small box of pre-
served ginger. Turn the ingre-
dients into a preserving kettle
and let boil for half an hour.
Add eight pounds of sugar and
let all boil slowly on the back of
the range or over a moderate
heat, stirring frequently, until
the syrup is very thick. A small
handful of dry ginger-roots can
be used in place of the preserved
ginger. Let the dry ginger roots
stand over night in cold water.
then slice and add to the toma-
toes. Seal airtight in heated
jars.

STUFFED ONIONS.

Make several large onions in-
to cups, by scooping out the
hearts. Chop the parts cut out
with any sort of cold meat. Add
also a few dried bread crumbs, a
dash of mace and 1 tablespoon
of cream. Blend these ingred-

THE DISPATCH.

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ients together well and stuff the
hollowed onions with it. Bake
them for about 1 hour, basting
frequently with melted butter.
When done, remove carefully
from the pan, in order not to
break them. Add the juice of 1
a lemon to the juice left in the
baking pan and thicken this with
1 tablespoon of browned flour.
Let this come to a boil, stir into
it 4 tablespoons of cream. Pour
this sauce over the onions and
serve.

**The Inspired
Compositor**

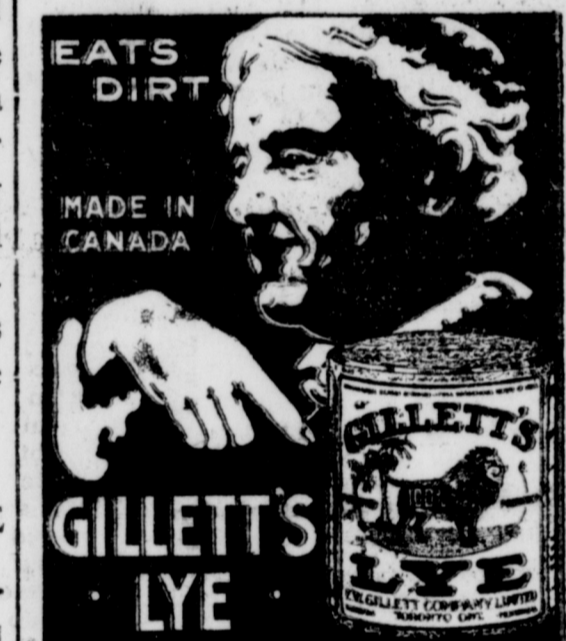
(From London Opinion.)

"You may be an advertising genius,
but your fate is in the hands of the com-
positor. I'll never forget one of my
first advertisements," said an agent.
"It was a telling eulogy of potted meats
from the best houses—that was my re-
frain, and I sang it over, but alas! The
compositor made it read:
"Potted meats from the best hos-
ses."

What Germany Believes

St. John Globe

A fresh crop of disclosures of Ger-
man intrigue in America is predicted
by Washington correspondents. More
interesting than the prediction is the
intimation that the government has
in its possession the names of a num-
ber of Americans who shared in the
distribution of some twenty-five mil-
lion dollars of German gold in the effort
to corrupt American opinion and to
damage American enterprise. With
America at war, and energetically grap-
pling with the problem of creating an
army and a merchant marine, the Ger-
man government must lament the fail-
ure of the high-priced effort. Twenty
five millions of dollars would be of
practical aid to Germany to day in pay



ing for necessities. War has so increas-
ed the debt of Germany that with peace
to morrow the whole pre-war revenue
would be necessary to meet interest
charges. That is one reason why the
militarist party demand a continuance
of the struggle and talk glibly of the
war-map and of annexations and in-
demnities, and seek to make the people
believe that they are threatened with
national disruption. It is safer to talk
that way than to admit that the war is
lost and that Germany faces national
bankruptcy. The whole future of the
nation is today staked upon a gambler's
throw for a peace that will avert the
impending doom, and to convince the
German people that the stakes are
worth playing for the militarist group
are painting the future in the rosiest
hue. A Copenhagen despatch reports
that their latest move is the broadcast
distribution of a pamphlet which out-
lines Germany's peace terms as a com-
pensation of 350,000,000,000 marks
(\$87,500,000,000 at the normal rate of
exchange, and acquisitions of the great-
er part of Belgium, the districts of
Briey and Longwy in France, the Suez
Canal, Calais and Boulogne, the Bel-
gian Congo, the colonies of Portugal,
the English and French colonies in
tropical Africa, Maltz, Aden, Cyprus,
Gibraltar, Madeira, the Azores, Mor-
occo, Tunis, and from Russia Courland,
Lithuania, Esthonia, Livonia, Vilna,
Grodno and Minsk. Although there are
unmistakable evidences of unrest in
Germany, it cannot be denied that the
great mass of the people believe the
government reports that the submarine
is winning the war, and that if they
hold out a little longer the Entente
powers must make peace. Against a
popular opinion carefully nurtured by
the official war reports and inspired by
the hope of rich rewards it is not to be

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expected that rapid headway will be
made by the rarer elements who see the
situation in its true light, and who
realize that prolongation of the conflict
increases Germany's name difficulties
and multiplies her enemies. Until light
comes the Entente Powers must wage
war unceasingly and with all their
power. Through defeat Germany will
learn the truth.

Fighting in Tripoli

Washington, Sept. 28—While carry-
ing toward the Italian offensive beyond
the Ionian and conducting campaigns in
the Balkans, the Italian army is also en-
gaged in various military operations
against German and Turkish forces in
Tripoli. A despatch received here to-
day from Rome says that the Italians
are again fighting the Turco-Arab for-
ces in Tripoli, where the enemy is using
arms of German make, and German offi-
cers are leading the natives.

"The Italian forces in Tripoli," said
the despatch received today, "are again
fighting against the Turco Arab forces
which are armed with machine guns
and rifles of German make. How these
arms got to the African coast is not
known. German officers are leading the
rebellious native tribes which, how-
ever, were attacked and defeated by
the Italian troops. Six hundred enemy
dead have been counted, and a thousand
prisoners taken. The Italian losses
have been insignificant."

Word also reached Washington today
from Rome that the evacuation of Jan-
ina had been ordered by the Italian com-
mander in Albania.

"The Italian commander in Albania,"
said this despatch, "has ordered the
evacuation of Janina, in Epirus, Greece,
according to the resolutions of the allied
conference. The military reasons
which made the occupation of Janina
necessary having ceased to exist. The

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TORONTO— — — ONTARIO

Italian commander, Col. Bellmonti,
consigned the city to Col. Marandis, of
the Greek army. Exchange of greet-
ings and formal salutes to the respective
flags took place. Among the things con-
signed to the Greek commander were
1,200,000 drachmas the amount collected
from Dutch during the three months of
the Italian occupation of the city.

**What is
Crushed Coffee?**

Briefly, Crushed Coffee is coffee
that has had the beans crushed
between steel rollers with just
enough pressure exerted to break
the beans into clean, even grains from
which the bitter chaff and dust are
easily separated by air suction—

Resulting in a coffee so pure that
no egg is needed to settle it. Red
Rose Coffee is as easy to make as
Red Rose Tea, and its flavor, aroma
and smoothness are a delight as com-
pared with the ordinary ground
coffees.

Sold only in double-sealed air-tight
cans to keep it good.

The same price as it was three
years ago.

**Red Rose
Coffee**

