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HOUSEHOLD

BOSTON ROAST.

Two cups baked beans, put through meat-chopper; from 1/2 to 1 cup of grated cheese, 1 chopped onion, if preferred. Add enough bread-crumbs to shape whole into a loaf. Grease a bake-pan, shape loaf on it, and bake one-half hour in moderate oven. Baste with 1 tablespoon of butter and 3 tablespoons; hot water. Serve with tomato sauce.

NOTE—The beauty of this recipe is that it may be made of left-overs—beans from the day before, cheese that is past table use, and bread crumbs saved from day to day by the economical housekeeper.

TOMATO SAUCE FOR MEATS

Two tablespoons butter, 2 tablespoons flour; 1 cup tomato juice. Salt and pepper. Cook all together slowly.

BERRY MOULD

Take one stale loaf of bread cut in thin slices and spread lightly with butter. Stew a scant quart of small, sweet strawberries and when soft add sugar to taste. In a deep dish put a layer of the bread, pour over a quantity of the boiling mixture, then add more bread and fruit until all has been used. Cool, set on the ice, and serve very cold with a little whipped cream. This simple dessert is particularly recommended.

GRILLED TOMATOES WITH EGG SCRAMBLE

This breakfast dish is very savory and tempting. Also, it possesses the virtue of being inexpensive. Cut tomatoes in medium thick slices and grill over a hot fire. Baste with a little melted-butter, dust with salt and paprika and place on each slice a tablespoonful of scrambled eggs. Sprinkle with chopped parsley and serve immediately. Served in this way, two eggs should serve four persons.

BLUEBERRY ROLL.

Make a rich biscuit dough; roll out about half an inch thick or thinner, spread blueberries thickly over the dough slightly sugar, then roll up tucking in the ends firmly. Prick several times with a fork, then lay the roll in the steamer and steam over continuously boiling water for an hour and three-quarters, having a teakettle of boiling water on the stove to replace that which boils away. Serve hot with powdered sugar and cream. Any fruit may be used in this way.

CHEAP WARTIME DESERTS.

For molasses cookies sift one quart of flour with one teaspoonful of cinnamon, one teaspoonful of ginger and one level teaspoonful of baking soda; rub in one-half cupful shortening, add one cup black molasses, two tablespoonfuls sugar, one-half cup-

ful sour milk, and one beaten egg. Roll thin and bake in a moderate oven.

Tea cake is made by sifting two cupfuls flour with one heaping teaspoonful baking powder, adding one tablespoonful sugar, rubbing into this mixture one heaping tablespoonful of butter, adding two eggs, milk enough to make a soft batter, and one cupful seeded and chopped raisins. Bake twenty minutes, split and butter. Spread with jam, if desired.

The War News

St. John Globe

On July 3, 1916, the British launched the great drive in France and permanently wrested from the Germans the initiative on the Western front. The year of fighting has restored to France a large part of her territory. Now, on the eve of the anniversary, it is plainly seen that events are shaping themselves for another and perhaps more important enemy retreat. The fighting of the past few weeks has brought the Entente forces so close to Lens and to



other strategic points that German tenure of these has become a matter of days, perhaps hours. The great offensive continues, and is steadily if not rapidly accomplishing its great purpose. Germany in a year has won not one important victory on the Western front, and it is on the Western front that victories must be won, for there are Germany's greatest antagonists, Belgium, France, England and their new ally, America. The anniversary of the great drive is a day of encouragement for the Allies, and a day of despair for the Germans. It sees all going well in the west, and the east preparing for co-ordinated action on a gigantic scale.

Forced to Wear Wooden Shoes

Stockholm, June 29.—Wooden shoes will be the prevailing fashion in Germany soon. At the first executive meeting of the newly organized War Shoe Distribution Corporation, public authorities were tipped off that in future only ten per cent of Germany's shoes could be manufactured of leather and that the populace must accustom itself to wooden shoes.

An increasingly painful pinch in rubber shortage for military purposes, indicated by a new ordinance confiscating rubber cushions in billiard tables. Coal shortage, too, is causing much discussion. The latest soap ordinances reduce the monthly rations to 50 grammes of toilet soap and 250 grammes of soap powder. The fruit shortage will result in the introduction of fruit cards,

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The First Gas Burner

A woman's thimble, according to the Popular Science Monthly, suggested the first gas burner. William Murdock, the inventor, first burned the gas as it came from the end of a pipe. One day he wished to stop the illumination quickly. Looking round for an extinguisher, he seized his wife's thimble and thrust it over the light, which immediately went out.

There was a strong odor of gas, however, and Murdock, seeing that the end of the thimble was full of tiny holes, touched a light to it. Through all the holes jets of flame appeared, and the experimenter was surprised to find that the illumination from these tiny jets was greater than that given by the flare from the end of the pipe. Acting on the principle that this chance discovery revealed, Murdock made what was known as the "cockspur burner."

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