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HOUSEHOLD

SWEDISH PUDDING

Put through the meat chopper
one pound of round of beef and
nearly half a pound of salt pork.
Chop very fine. Add about half
a cup of cracker crumbs, one
egg, well beaten, pepper, salt
and a little dash of nutmeg and
clove. Beat thoroughly, adding
as much milk as possible, while
yet keeping the mixture stiff
enough to be moulded into a loaf.
Bake in a shallow pan in the oven
for about one hour, basting it
with milk; make gravy with the
milk. Beef already cooked may
be used if wished.

PRUNE PUDDING

Cream 1 heaping teaspoon of
butter and mix thoroughly with
it 1 egg, well beaten, and work
into this 1 cup of sifted flour
which has been sifted a second
time with 1 teaspoon baking
powder and 1/2 teaspoon of salt.
Drain off nearly all the juice
from 1 pint of prunes which
have been stewed without sugar,
and put them in the bottom of a
deep baking dish. Sprinkle sug-
ar over them. About 1/2 cup of
the juice should be retained with
them; if they have not that much,
water may be substituted. Cover
them over with the batter and
bake until the crust is done. Ser-
ve hot with plain cream.

BLACK CHOCOLATE CAKE

Beat the yolk of one egg with
a cup of sugar and one table-
spoonful of butter to about two
(melted) squares of chocolate.
Add enough boiling water to fill
half a cup; fill the rest of the cup
with milk. To this mixture add
one teaspoonful of soda in cold
water, one teaspoonful of vanil-
la, a pinch of salt, and one and
one-half cups of flour. Bake in
layercake tins and frost with a
white boiled icing.

CHEESE CUSTARD

Cut stale bread thin and into
inch-square pieces. Put a layer
of bread in buttered dish, add a
layer of cheese, sliced thin; sprinkle with salt, Cayenne pep-
per and mustard. Continue un-
til dish is almost full. Beat one
egg, and to it one cup of milk.
If egg and milk are not sufficient
to cover layers of bread and
cheese, use more egg and milk
in same proportion. Let stand
for ten minutes. Bake in mod-
erate oven until firm and a deli-
cious dessert.

VEGETABLE PIE

Peel and cut into small pieces
four medium-sized potatoes, four
carrots, three white turnips, and
a small head of cabbage thinly
sliced. Add three sliced onions
and two cloves of garlic. Cover
all with boiling water and cook
until tender, seasoning with salt,
a dash of pepper, a little nutmeg
and a teaspoon of sugar. Have
ready a deep pie plate lined with
good pie crust which has been
sprinkled with grated cheese
and rolled; this is repeated three
times before it is ready for use.
Line the pie dish with the crust,

put in the vegetables, add a cup
of rich cream, put on the top
crust and bake.

Canning With Corn Syrup

Corn Syrup may easily be sub-
stituted for sugar in canning.
By this means many women are
decreasing the expense of can-
ning. The best corn syrup on
the market is that blended with
sufficient granulated sugar to
give it the required sweetness,
for corn syrup is not so sweet as
cane syrup, though it is just as
healthful.

In the finest preserving estab-
lishments in England a twenty-
five per cent addition of corn sy-
rup is maintained to prevent fer-
mentation, to improve the flavor
of the fruit and to prevent the
candyng or hardening of the
fruit.



Many people have regarded
the preserving of fruits in sugar
as a process calling exclusively
for cane sugar. The use of a
definite proportion of corn syrup,
however, leads to two advantag-
es—namely, a reduction of cost
and a more certain prevention
of "crystallization" or the separa-
tion of a portion of the sugars
in hard masses. Used in the
right proportions the preserves
will be just as appetizing as
though the more expensive sug-
ar alone had been used.

The method of putting up fruit
with this sugar substitute is the
same as that familiar to all
housewives and commercial pack-
ers, the corn syrup and sugar be-
ing dissolved in the right pro-
portion of water, heated to boil-
ing and poured over the fruit,
which has been washed, scalded
or blanched if necessary, peeled
or pitted and placed in jars.

**Germans Gained
Only a Death Trap**

**WITH THE FRENCH ARM-
IES IN FRANCE, July 23—**(By
the Associated Press)—The fifth
division of the German Guards in
is furious attack on the eastern
end of the Chemin-Des-Dames, on
the Aisne front, during Thursday
night and Friday morning gained
nothing but a death trap in the
shape of a trench 500 or 600 yard-
long on the northern side of the
crest between Casemates and
Californie plateau, above Craonne.

The objective of the Germans to
obtain possession of observation
points was defeated totally. To-day
hundreds of German bodies lie on
the ground and the Germans who
supposedly were holding the trench
cannot advance or retire. The
Oxonnois, to-day was most in-
tense, and the French who are in a
position to observe all movements

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of the enemy, smothered with
shells several attempts of the Ger-
mans to assemble troops in this
vicinity for further occupation. A
number of prisoners to the famous
Guard regiments were taken.
From them it was learned that the
attack had been arranged for sev-
eral days previously, but the Ger-
man Crown Prince decided to wait
the arrival of special units of
shock troops before making the
assault. A model of the French
defensive system had been con-
structed behind the German lines
and the troops destined for the at-
tack were instructed therewith be-
fore making the assault. They
met their masters in the shape of
stolid and hard fighting regiments
from Touraine which they held
the position. The only point along
the whole line of attack from
Craonne to Hurtebise at which the
Germans succeeded in obtaining
any advantage was between the
Casemates and Californie Plateau,
where the crest is narrowest, and

where it was impossible for the
French to bring much artillery to
bear, owing to the configuration
of the ground.

All through Thursday night and
Friday hand-to-hand fighting pro-
ceeded with grenades and bayonets
until the exhausted Germans were
compelled to seek shelter in shell
craters and shattered trenches of
the front line formerly held by the
French. There they cannot move
or see, being under constant mach-
ine gun and artillery fire of domi-
nating French batteries and they
still remain on the wrong side of
the crest. The few yards they
gained are being reconquered grad-
ually by the French.

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