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HOUSEHOLD

Canned Meat

Prepare the fresh meat or game that it is desired to can by cutting it into convenient size to fit into the jars to be used. The jars must be prepared by being either scalded in a bath of boiling water, or sterilized by being placed in a pan of cold water to completely cover them, the whole being gradually heated to the boiling point, filling the meat into the jars directly each one is taken from this boiling bath. Then place the cut up pieces of meat, sprinkled with salt, closely into the jars. No water is required as the meat makes a jelly itself. Put a layer of hay in the bottom of a wash-boiler, and put in the jars, packing well with hay between them to keep them from breaking. Fill up the boiler with cold water nearly to top of jars (having laid covers loosely on top) and put on the lid. When water boils let it boil four hours longer, when the meat will be thoroughly cooked. If necessary, add more boiling water, to keep the jars well covered. When done, take out each jar separately (have rubbers soaking in warm water), sealing at once to exclude the air. The main point in keeping is to have jars sealed airtight. Before taking out the jars have thick cloth wrung out of cold water ready to set them on to prevent breaking, while tightening on the covers.

Another method for poultry or meat is to cut up, season and stew the meat, or poultry, just as if for immediate use. After it is thoroughly cooked it is placed in glass fruit jars and packed firmly in. Then the stock is boiled down well, and poured—boiling hot—over the meat in the jars and the covers screwed on tightly.

Use Raisins

Raisins furnish a great deal of nourishment. We should eat them more freely in breads, cakes, and desserts, and salads; while in sauces for meats, stuffing for fowl, and in chutney pickles they have a place.

In preserves, with gooseberries, or currants, they are delicious. Far less sugar is required than when the entire fruit is used, and the combined flavors are very pleasing.

Use red currants, chopped raisins, and some orange peel ground fine, together in preserve.

J.D.C. in American Cookery.

HOT WATER CAKE.

The ingredients for this cake include: 1 cup of molasses, 2 tablespoons of shortening, 1 level teaspoon of salt, 1 teaspoon of ginger. Stir thick with flour. Then add $\frac{3}{4}$ of a cup of boiling water, with 1 teaspoon of soda dissolved in it, and 1 egg well beaten.

MOLASSES LAYER CAKE.

Mix together 4 tablespoons of melted butter, 2-3 of a cup of sugar and the well-beaten yolks of 2 eggs. Dissolve 2 teaspoons of soda in hot water, pour into 1

cup of buttermilk and turn that into a bowl containing 2-3 cup of molasses. Add this to the previous mixture and stir in 1 teaspoon of cinnamon 1 teaspoon of clove and a pinch of salt. Add flour enough to make good cake batter. Bake in layers and put together with a filling of brown sugar and grated cocoanut.

PLUM CONSERVE.

Cook 6 pounds plums without water until soft and press through a sieve. Slice two oranges as thinly as possible and let stand over night in cold water to cover, then cook until tender. Add the oranges with 1 $\frac{1}{2}$ pounds seeded raisins and 3 pounds sugar to the plums, and let the mixture cook to the consistency of jam or marmalade. Just before it is done stir in $\frac{1}{2}$ pound of chopped nut meats. Seal as for jelly.



Conditions In Aroostook

Almost all farmers in Aroostook county have begun potato digging. In a few cases large crops are reported but for the most part the yield is below the average and of a slightly inferior quality. They are being sold in the local market for \$2 per barrel and in some instances for \$2.25. The towns are filled with men from cities who came to Aroostook expecting to receive \$5 and \$6 a day. When they find that farmers are generally agreed to pay \$3 and board they refuse to work preferring to stand on street corners and starve rather than work for a fair wage.

Potato factories will open or have already done so, and will pay \$1.25 or more for undersized stock.

Claims For Kaiser Spurned by London

London, Sept. 22.—On inquiry at the British Foreign office regarding the Austro-German replies to Pope Benedict's peace proposals The Associated Press to-day received the following unofficial statement:

"It seems hardly necessary, especially in view of President Wilson's reply to the Pope, to comment at length on the German reply beyond pointing out that it contains not one word as to restoration or reparation."

"Recent history, and especially the correspondence between the Kaiser and the former Czar pub-

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