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**HOUSEHOLD**

**Fish Receipts**

**BAKED ROCKINGHAM HALIBUT.**

Arrange six slices of fat salt pork in dripping pan. Cover with one sliced onion and add a bit of bay leaf. Wipe two pounds halibut and place over pork and onion. Mask with three tablespoons butter, mixed with three tablespoons flour. Cover with three-quarters cup buttered cracker crumbs and arrange five strips salt pork over the crumbs. Bake fifty minutes. Serve with sauce made of two and a half tablespoons fat in pan and two tablespoons flour and one cup milk. Season with salt and pepper.

**FILLETS OF HALIBUT, HADDON.**

Wipe two three-quarter pound slices of halibut and cut into eight fillets. Roll each and fasten with a wooden skewer. Arrange six thin slices of fat salt pork in pan, cover with a sliced onion and half a bay leaf, broken in pieces, and place fillets over all. Work three tablespoons butter until creamy and add three tablepoons flour. Mask fillets with mixture, sprinkle with three-quarters cup buttered cracker crumbs, and bake in a hot oven.

**HALIBUT A LA CREOLE.**

Cook for twenty minutes two cups tomatoes, one cup water, one slice onion, three cloves and half a tablespoon sugar. Melt three tablespoons butter, add three tablespoons flour, and add to hot mixture, stirring constantly. Add three quarters teaspoon salt, cook ten minutes and strain. Clean two pounds halibut, put in pan, pour around half the sauce and bake thirty-five minutes, basting often. Remove to platter and pour over remaining sauce.

**FISH PIE.**

Fish pie with macaroni is a recipe, worth trying. For this take a half pound of flaked fish, a quarter pound of macaroni, a cup of white sauce or strained juice of tomato, one tablespoon of butter, two of bread crumbs, a little salt and pepper, and the grated rind and a little piece of a lemon. To prepare it, cook the macaroni until tender, strain and chop quite small. Flake the fish. Grease a pie or baking dish. Put in it half of the fish and seasoning and half of the macaroni and sauce, then the remainder in rotation. Cover the whole with bread crumbs and bake in a moderate oven.

**STEAMED FISH PUDDING.**

Steamed fish pudding is another good recipe. For this use two cups of flaked fish and the same of soft bread crumbs, one egg, and a quarter cup of milk. Season with finely chopped parsley or anchovy, salt and pepper. Add the crumbs to the fish, add seasoning. Stir in the beaten egg and milk. Place in

a greased dish, cover with greased paper and steam for thirty minutes. Serve this with a white sauce to which may be added chopped gherkins, parsley or hard boiled eggs.

**Latin America Lining up With U. S.**

Washington, April 17.—Prompt indorsement from South America of the action of the United States in taking up Germany's challenge to war are the source of great gratification to officials of the administration. There remains to-day but three countries—Ecuador, Venezuela and Columbia—which had not defined their positions, and it was believed that before the end of the week, they, too, would respond.

With the exception of Costa Rica, none of the Central American group had declared its attitude, but no concern over where



their sympathy will be placed had been felt at the State Department.

So far Cuba is the only war spot in Latin America, but the positions assumed by Panama and Costa Rica place them practically in the list of warring nations, and almost no doubt remains that Brazil will be at war within a few days. The only governments that have not been frank in their indorsement of the step taken by the United States are Chile and Peru, the former confining herself to a formal declaration of neutrality and the latter to "deploring" the fact that the United States had been unable to adjust her difficulty with Germany without recourse to war.

Following is the way the other Latin American nations whose positions are defined were lined up to-day:

Cuba—Declared war against Germany.

Panama—Declared her readiness to assist in any way possible in the protection of the Panama Canal.

Costa Rica—Offered her ports and other territorial waters to the United States for war needs of the American navy.

Brazil—Relations broken with Germany.

Bolivia—Relations broken with Germany.

Uruguay—Indorsed the action of the United States and characterized Germany's submarine warfare as an "insult to humanity."

Paraguay—Expressed sympathy with the government of the United States, "forced into war to rehabilitate the rights of neutrals."

Argentina—Indorsed the action of the United States as just and right.

Mexico—Neutral.

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State Department officials believe it possible that the government of Ecuador may consider itself bound to adopt a somewhat equivocal attitude because of a suggestion made several weeks ago that a conference of neutrals be held at Montevideo to study means for bringing the war to an end.

Guatemala's proclamation of martial law was still regarded here as a precautionary step taken by President Estrada Cabrera, preliminary to a break with Germany. It was believed that Honduras, Salvador and Nicaragua, the remaining uncommitted nations of Central America, were awaiting action by Guatemala and that they would announce their positions immediately after Guatemala had spoken.

The United States has looked to Latin America for moral support more than for material assistance, but there has been no disposition to underrate the very material assistance that might be rendered if it became necessary. The total peace strength of Latin America's

armies is only 334,000 men, but the potential power is several times that and reports from the South American republics have indicated that no time will be lost in raising fighting forces to their full war strength.

**Took Village And Prisoners**

London, April 21.—British troops last night captured the village of Gonnelleu, on the front between St. Quentin and Cambrai, it was officially announced to-day. A number of prisoners were taken in the sharp fighting here.

Paris, April 21, noon.—French troops made further gains, last night, in grenade fighting, south of Puvincourt and east of Courcy. A German attack against Mont Haut failed, the war office announced. The artillery was very active over the front of the French offensive. The battle of guns raged with particular violence east of Craonne and north of Rheims.

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