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HOUSEHOLD

ORANGE PUFFS

One cup flour, 1/2 cup sugar, 1/2 cup milk, 1 egg, 1 tablespoon melted butter, 1 teaspoon baking powder. A little grated orange rind.

Sift flour and baking powder into bowl; add the milk, sugar and a pinch of salt, the well-beaten egg, butter and orange rind; beat ten minutes. Brush cups with a little melted butter, pour in mixture and bake 20 to 25 minutes in a hot oven. Serve with orange sauce.

ORANGE SAUCE

Two oranges, 1 cup boiling water, 1 tablespoon lemon juice, 2 teaspoons cornstarch, 4 tablespoons sugar.

Put the water in saucepan; add the cornstarch wet with a little cold water, the sugar, and boil 2 minutes; then add the orange and lemon juice.

EGGS A LA GOLDENROD

Four hard-boiled eggs, 1 cup cream sauce, 3 cups cold boiled rice.

Shell the hard-boiled eggs, remove the whites, being careful not to break the yolks. Chop the whites fine and add to the cream sauce. Spread rice on platter and cover with the cream sauce and whites of eggs; rub the yolks thru strainer over the top. Dust with salt, pepper and chopped parsley.

RAISIN CAKE.

In a stew pan place one pound seedless raisins, two cups cold water, two teaspoons cinnamon, two cups sugar, one saltspoon salt and two tablespoons lard. Set over the fire and heat, boiling for five minutes before removing from the range. Let cool, add one teaspoon soda dissolved in a little cold water, and three cups flour. Bake one hour in a moderate oven, and let stand four days before cutting.

BAKED BEANS, ISCHMUS STYLE.

Far from Boston bake beans, is this dish from the South, but it has its own savory appeal to make. Get the yellow-eyed beans, and pick over one pint of them. Wash, drain, cover with cold water, and let stand over night. Drain again, rinse with cold water and heat slowly to the boiling point. Then reduce the heat and simmer 5 minutes, adding 1 teaspoon of soda 1 minute before draining. Rinse again in cold water. Arrange two thin slices of bacon in the bottom of the bean pot, add a layer of beans, sprinkle the beans with finely chopped mild red peppers and salt, and cover with 2 thin slices of bacon cut in shreds. Repeat the layers until the beans are used. Cover the beans with stewed and strained thick tomato pulp, well seasoned with onion, bay leaf, salt and pepper. Cover and bake in a hot oven 5 hours. Add more tomato pulp, if necessary.

Greece has presented a note to Italy insisting upon the withdrawal of Italian troops from Epirus to Aviona.

PARKER HOUSE ROLLS.

1 cup milk, or milk and water.
1 tablespoon sugar.
1 to 2 tablespoons butter.
1/2 teaspoon salt.
1-2 yeast cake (for quick rising.)

About 3 cups flour.

Scald the milk and pour over the butter, sugar and salt. Cool to lukewarm. Add the yeast, which may have been mixed with two tablespoons of lukewarm water. Add flour to make a sponge, about the consistency of a muffin batter. Beat well, set in a warm place until light, or if preferred add more flour to make a dough. Knead until elastic. Set in a warm place until it is double the size. Cut down, knead slightly on a floured board. Roll out, lift to let the dough shrink. Roll to about inch thick, cut with a round cutter, place a bit of butter on one half of the round and fold the other half over. Press down along the straight edge. Place on a greased baking sheet, when light bake in a moderate oven.



CURRENT BUNS.

1 cup milk, or milk and water.
1/4 cup sugar.
1/4 teaspoon salt.
1-2 yeast cake (for quick rising.)
Flour to make a sponge.
When light add:
1 egg.
2 tablespoons butter.
1-2 cup currants.
1/2 teaspoon cinnamon or nutmeg.

Scald milk and pour over sugar and salt. Let cool to lukewarm. Add yeast cake and flour to make a sponge. When light add egg, butter, fruit, cinnamon and flour to make a dough. Knead until elastic and let rise to double its size. Shape into buns. Place in greased pan and let rise again. Bake in a moderate oven. When partly cooked, about 15 minutes, brush over with a mixture made of 1/2 cup milk and 1 tablespoon sugar. Do this two or three times during baking.

Germans Are Slowly Retiring

The southern wing of the retreating German army is slowly recoiling along a ten mile front under the furious onslaughts of the French. The first section of the great Coucy St. Gobain forest has been completely cleared of the invaders, and General Neville's troops are now face to face with the last formidable natural barrier which lies between them and Laon—the plateau of St. Gobain.

This densely wooded plateau lies between the Oise and the Ailette, and is about 10,000 acres in extent, rising from about 80 to 200 feet in height. No rail

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ways or highroads traverse it, but an important railroad sweeps around its southern border and runs north to Chauvy. This road is in the hands of the French up to within about three miles of Anizy, which is ten miles west of Laon.

To the north the French are about two miles from the town of St. Gobain, centre of the most famous glass factories in Europe. St. Gobain is thirteen miles northwest of Laon.

No change has taken place in the neighborhood of St. Quentin, where the Germans are still making desperate efforts to wrest from the French the Esiguy Benay plateau, undisputed possession of which will, according to military critics, render the fall of the city inevitable.

Further north the British have made some slight progress, but no material change in the situation has taken place. Bad weather is reported to be seriously interfering with the operations on this portion of the front.

Sporadic fighting has occurred in several of the other war theatres, but nothing to indicate the commencement of major operations.

Demskratt, a daily German newspaper; Hindenburg's March into London, published in Philadelphia; Philadelphia Sonntags Gazette, a Sunday paper printed in German, Haus and Herd, a German monthly magazine, published in Cincinnati, Uus Ilm (the New World), a weekly paper published in the Estonian language in New York, Westliche Kalandar, 1917, a German calendar, Peunsylvannisch Staats Gazette, Philadelphia, Philadelphia Morgan Gazette, The Great European War, published in Ruthenian in New York, and "Secrets of the German Progress by Frank Koesler.

Huge Plan of Cunard Company

Philadelphia, Pa., March 31.—The Cunard Steamship Company is planning to place orders in the United States for 114 passenger steamers at a cost of \$120,000,000, according to an announcement by agents of the company here to-day. The new ships, it was said, will range in size from 8,000 to 17,000 tons.

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