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HOUSEHOLD

PEA AND TOMATO SOUP.

One cup canned peas, one table-
spoon sago, one quart strained
tomatoes, one bay leaf, table-
spoon butter.

Put the peas to stew with the
bay leaf when tender, and just
fifteen minutes before serving
add the strained tomatoes and
sago and allow to boil, stirring a
couple of times to prevent stick-
ing; add butter and serve.

HARICOT OF MUTTON.

Fry two tablespoons of chop-
ped onions in two tablespoons of
drippings. Then add one and a
half pounds of lean mutton cut
into two-inch pieces and brown
it nicely. Cover with water and
cook until meat is tender. Take
a can of lima beans; heat thor-
oughly. Season with salt, pep-
per and butter. Put meat in ser-
ving dish and then place the
beans around it like a border.
Serve very hot with hot biscuits.

BAKED CODFISH.

Soak the fish overnight; clean
thoroughly, then put into a stone
crock, and cover with water;
simmer until tender, then pick
over and mash fine. Take two-
thirds mashed potatoes, season-
ed, one-third fish, mix well to-
gether and bake until brown;
then make a sauce of drawn but-
ter, into which cut up two hard-
boiled eggs.

ROAST LOIN OF PORK.

Score the skin in strips about
a quarter of an inch apart; place
it in a dripping pan with very
little water under it; cook it
moderately at first, as a high
heat hardens the rind before the
meat is heated through. If it is
very lean it should be rubbed
with fresh lard, or butter when
put into the pan. A stuffing
might be made of bread crumbs,
chopped sage and onions, pep-
per and salt, and baked separ-
ately on a pie dish.

A loin weighing about six
pounds will roast in two hours;
allow more time if it should be
very fat. Make a gravy with
flour stirred into the pork dripp-
ings. Serve with apple sauce
and pickles.

DROP BISCUITS.

Rub into one quart of flour,
one-half teacup of butter, one
small teaspoon of salt, three tea-
spoonfuls of baking powder, and
enough sweet milk or water to
mix with a spoon; drop on but-
tered pans.

**Work Cut Out
For U. S. Navy**

Washington, April 12.—With
high brand French naval officers
in conference with American offi-
cers definite steps have been taken
toward participation of the Amer-
ican navy in the war against Ger-
many. Patrol of the entire At-
lantic seaboard, reaching south-
ward to the Panama Canal zone
and possibly northward to include
Canada, will be the first duty of
American warships. With that

goes the necessity of guarding
against the probable extension of
the German submarine campaign
to include approaches to major
American ports.

British and French ships now
on this patrol duty will be with-
drawn as soon as the American
forces have their lines established.
The American squadrons will oper-
ate from British and French bases
in the South Atlantic where nec-
essary.

This was learned to-day in con-
nection with the announcement
that Vice-Admiral M. E. Brown-
ing, of the British navy and Rear
Admiral R. A. Garsset, of the
French navy, are in Washington
conferring with Secretary Daniels
and other officers of the American
navy.

It has been expected that Ger-
many would formally announce a
submarine blockade of Boston,
New York, the mouth of the Dela-
ware, the mouth of the Ches-
apeake, Charleston and Savannah.
These are the arteries through
which flows the main traffic in



foodstuffs and war supplies for
Europe. Unless a blockade is de-
clared, in line with her previous
policy, Germany would be under
the necessity of giving warning
before attacking merchant craft
under neutral flags.

Many navy officers doubt that
any considerable number of Ger-
man submarines can be spared
from the task of blockading the
British Isles for work on this side
of the Atlantic. Sporadic opera-
tions within such prescribed areas
are looked for, however, and no
precaution to guard against them
will be overlooked by the navy.

The Navy Department has a
considerable supply of submarine
trap nets already available and
more will be delivered within a
few days. It is assumed that the
approaches to American harbors
will be fully protected in this way,
and the fleet of submarine chasers
now being assembled, equipped
and manned, will be distributed to
comb the seas night and day.

The conferences with the visit-
ing officers have dealt with many
subjects. It is understood that
not only will the naval bases and
other British and French ports on
this side of the Atlantic be opened
to the American naval vessels, but
that whenever need arises ports on
the French and British coasts will
be placed at their disposal. An
American naval port probably will
be established at some future time
on the Irish coast, when the meas-
ures of co-operation have been ex-
tended.

**Brazil Seizes
German Vessels**

Rio Janeiro, April 13.—The
government has decreed to seize all
German ships in Brazilian har-

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Sao Paulo,—Brazil, April 13.—
The officers of the Diario Aleman,
a pro-German organ, were
wrecked last night by a mob of
pro-ally sympathizers. The pres-
ses were destroyed.

Rio De Janeiro, April 12.—The
German Minister, M. Paolis, and
his staff, with all German consuls,
will be transported to Christiania
on the steamer Rio De Janeiro,
leaving here April 18, according to
formal announcement. A number
of high sources were authority for
the statement that before the Ger-
mans' departure Brazil's rupture
of diplomatic relations would be
extended to include Germany fore-
most ally.

The government to-day mobiliz-
ed two divisions of the army to
keep order in districts of Brazil
where German residents are most
numerous. The cabinet was draft-
ing an embargo on shipment of
meat.

Buenos Aires, April 12.—The
newspapers here publish a report
that the Argentina transport Pam-
pina has been sunk by a German

submarine. Another report is that the Ar-
gentina sailing vessel Oriana has
been sunk by a German raider off
the coast of Brazil.

Buenos Aires, April 13.—A de-
spatch from Cordoba reports a great
demonstration there in favor of Ar-
gentina's joining Brazil in action
against Germany. Enthusiastic
crowds applauded orators who de-
manded that the republic support
the Allies, the chief of police and
other officials taking part in the
demonstration.

"Tom," said a rector to a lad
who was picking mushrooms in the
rectory fields, "beware of picking
a toadstool instead of a mushroom.
They are easy to confuse."

"That be all right, sur, that be!"
said the urchin; "us bam't a-goin'
to eat 'em ourselves—they're goin'
to market."

Asked to define the word "Ge-
ficit," a youngster replied: "It's
what you got when you haven't
got as much as if you just had
nothin'."

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