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**HOUSEHOLD**

**APPLE TAPIOCA PUDDING.**

One quart apples, 1/2 cup granulated tapioca, 1 cup brown sugar, pinch of salt, 1 teaspoon butter.

Wash, pare, quarter and core the apples; brush pan with butter and place the apples on; sprinkle 1 tablespoon of sugar over the apples, put in hot oven and bake until tender. Place in glass or china bowl; pour over the tapioca, set aside to cool.

**TAPIOCA.**

Put 4 cups of water or milk on to boil, add the tapioca slowly and boil 30 minutes. Add the sugar and salt, and water if needed. Dust with cinnamon or grated nutmeg if desired.

**STEAMED PUDDING.**

One cup suet, finely chopped 1 cup dried breadcrumbs, 1/2 cup flour, 1/2 cup sugar, 1-2 cup seeded raisins, 1/4 teaspoon ground cinnamon or nutmeg, 1 teaspoon salt.

Put into bowl the suet, breadcrumbs, flour, sugar, salt, cinnamon and crumbs, mix thoroughly; add cold water enough to hold together; put into pudding mold or kettle and set in boiler of water and boil 2 hours. Serve with fruit sauce.

**NORFOLK OYSTERS.**

Cover the bottom of a buttered baking dish with three-fourths cup of boiled rice, cover the rice with half a pint of oysters, pour over half a cup of white sauce, dot with butter and sprinkle with salt and pepper; repeat, using the same amount of ingredients. Cover with a cup of buttered cracker crumbs, and bake in a hot oven for thirty minutes.

**RIBBON SANDWICHES.**

Peel a Pullman loaf of white bread and slice in medium slices. Spread the top of one slice with mayonnaise mixed with mashed tomato, the lower side of the next slice with creamed butter, the top of the same slice with the tomato mayonnaise mixture, and so on until you have four slices, the top slice to be spread with butter only on the under side. Of course, this leaves nothing on the outside of either the top or bottom slice. Stack four slices, gently press together, and wrap in oiled paper until needed. Slice crossways and carefully lay on a sandwich plate.

**JELLIED VEAL.**

Cover a knuckle of veal, broken into small pieces, with boiling water and let simmer until tender, together with a few slices of carrot, half an onion, and a stalk of celery. Drain, reserving the broth, remove all meat from the bones, return the particles of gristle, skin and bones to the broth, put over the fire, and simmer until reduced to one cup. Strain, set aside, and cool. When the meat is nearly cold, cut in tiny cubes or else chop fine, remove the fat from the broth, reheat and stir the veal

into it, adding salt, pepper, and any other seasoning desired. Decorate a mold with slices of hard cooked eggs, pour the veal mixture into this, cover with buttered paper, press down with a weight, and let stand until cold and set. Serve sliced thin.

**Teutons Feel Coal Shortage**

Munich (via Berlin), Feb. 2.—Owing to difficulties of transportation, necessary to supply coal, the military authorities have ordered all schools, theatres, museums, moving picture houses, concert halls and the university closed temporarily. Restaurants will be allowed to heat and light only one meal room, and a closing hour, 10 o'clock, has been established for them.

**NO ALUM**



**Challenge to United States**

New York, Feb. 1.—Some press comments on Germany's note are as follows.

The Buffalo Express says: The note is a virtual declaration of war on the United States and on all other neutral countries and upon all civilization. It is especially a defiance of the United States on account of the ultimatum which the President sent to Germany in the Sussex case and the protests which led up to it. Immediate and vigorous action by the President is imperative.

Syracuse Post Standard. The first American merchant vessel sunk by Germany will be a virtual declaration of war. There is no other answer to Germany's note.

Albany, N. Y., Argus. It is indeed Germany's last desperate throw, her recognition of the fact that in reversion to savagery is the only chance of winning this war. She knows now that she cannot conquer on land, even if she cannot be conquered there.

Philadelphia Inquirer. It can hardly be necessary to say that the United States cannot open any ground or for any consideration excuse or condone or tolerate the heinous, abhorrent course which Germany has determined to pursue. Apparently, after all, we have come to the turn of the road at last and have reached the crisis so often threatened and so long deferred.

Pittsburgh Gazette-Times. The communication handed to Ambassador Gerard is insulting. It amounts almost to a declaration of war. It puts it squarely up to President Wilson to act with promptness and vigor to maintain the rights of Americans on the sea.

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How long will President Wilson endure the official presence of Count von Bernstorff in America

Louisville Courier-Journal: Surely the President has been awakened from his dream of the millennium by Germany's latest note. It is a direct challenge of war, war to the United States. It is a time for no further parleying. That challenge should be accepted within 24 hours, and the war thus entered on by America should not end until the imperial despotism of Germany which dares plunge the world into such a war is completely and eternally crushed.

New York World—There can be only one answer on the part of the United States to the new German submarine proclamation and that answer should be made today. The German ambassador must receive his passports forthwith and diplomatic relations must cease at once.

New York Tribune—The United States fought one war—the war of 1812—in behalf of the principle

of the freedom of the seas. We cannot believe that it has so far lost its manhood as to hesitate now that the challenge has come which may compel it to fight another.

**Huns Scuttling Interned Ships**

Charleston, S. C., Feb. 1.—The German freighter Libenfels, of the Hansa line, tied up here since the beginning of the war, began sinking slowly at 9 o'clock this morning, and marine men believed she had been scuttled. This belief seemed to be borne out by the fact that the captain declined the aid of tugs.

**His Chief End**

"Now, children," said the teacher, "let us review our catechism; let us see what we have learned. Now, then, Sadie Brooks, what is the chief end of man?" "Without a moment's hesitation there came from Sadie: 'Why, man's, his legs!'"

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