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## HOUSEHOLD

## PEANUT BUNNY.

Heat 2 cupfuls of milk and 1  
cupful of peanut butter after  
thinning the butter with a little  
cold milk. Add a teaspoonful  
of salt and a little onion juice.  
After the mixture has come to a  
boil, cook in the double boiler,  
and just before serving add 1  
cupful of chopped peanuts and 4  
tablespoonfuls of sliced, stuffed  
olives. Serve on toast.

## CAMEL SAUCE.

Brown 2 tablespoonfuls of sug-  
ar in an iron frying pan until  
very dark brown. Add 2 table-  
spoonfuls of cornstarch, 1 cupful  
of water, 1 cupful of syrup.

Dissolve the cornstarch in the  
water, then add the syrup. Bring  
the mixture to a boil, then cook  
slowly for 5 minutes. Flavor  
with vanilla. Serve cold.

## TEA MUFFINS.

Sift 2½ cupfuls of flour with 1  
teaspoonful of salt and 2 tea-  
spoonfuls of baking powder.  
Beat the yolk of 1 egg gradual-  
ly, 1-2 cupful of sugar and a cup-  
ful of milk, and add slowly to  
the flour, making a smooth, soft  
dough. Add a tablespoonful of  
melted butter and the beaten  
white of the egg. Fill the butter-  
ed muffin pan half full and  
bake 30 minutes in a moderately  
hot oven.

## SUGARLESS COOKIES.

Measure out ½ of a cupful of  
fat, cream with a knife or with a  
spoon and add 1 2 cupful each  
of corn syrup and of molasses,  
½ cupful of sour milk and a  
"wheatless" combination of  
flours as follows: Two cupfuls  
each of buckwheat and rolled  
oats sifted with a teaspoonful of  
baking soda, the same of salt  
and cinnamon, 1-2 teaspoonful  
each of nutmeg and cloves, 1-2  
cupful of raisins and a teaspoon-  
ful of vanilla.

## HALIBUT TURBANS

Halibut sliced about 1 inch  
thick. Make into turbans and  
skewer in place with greased  
wooden skewers. Dip in a mix-  
ture made from the following  
ingredients: 1-2 cupful melted  
fat, 1-2 teaspoonful salt, 1 table-  
spoonful lemon juice, 1-8 tea-  
spoonful pepper.

Place on a well-greased pan or  
rack and bake in a moderately  
hot oven for 15 minutes. Garn-  
ish with parsley. This is an  
especially attractive dish for a  
"company" luncheon on one of  
our meatless days.

## SAUTED SMOKED HERRING

1 1 2 pounds smoked herring,  
1 2 cupful fat, 1-2 cupful corn-  
meal or cracker crumbs.

Clean fish and soak over night.  
Drain and dry well. Cut into  
pieces for serving, roll in the  
crumbs or meal, and saute in the  
fat.

## SCALLOPED CODFISH AND RICE.

½ cupful rice, 1 cupful codfish  
1 tablespoonful fat, 1 tablespoon-  
ful flour, 1 cupful milk, 2 table-

spoonfuls bread crumbs.

Cook rice in boiling salt water  
until tender. Soak the codfish  
over night or put in cold water  
and bring to the boiling point.  
Drain and flake codfish. Make  
white sauce by melting the fat,  
adding flour (stirring until bleb-  
bed, and then adding milk. Stir  
until thickened. Spread rice  
and codfish and white sauce in  
layers in a greased baking-dish.  
Cover with crumbs and bake  
about twenty minutes in a mod-  
erate oven. This recipe yields  
four servings if used for the  
main dish of the meal, or six  
serving if used for a side dish.

The Desperate Battle  
For Neuve Eglise

WITH THE BRITISH ARMY  
IN FRANCE, April 15.—(By the  
Associated Press.)—The Germans  
occupied a shambles when they  
took Neuve Eglise. The contend-  
ing forces, who had been battling  
bitterly here for days, had been  
seeking and giving no quarter.  
Several times the shell-torn vil-  
lage changed hands. On each occasion  
it was a struggle to the death with  
bayonets as the troops hurried in  
a mad race through the crimsoned  
streets.

The British and Germans alike  
had but one thought as the red  
heat of conflict got into their blood  
—to fight to a finish and accept  
the fate which was in store for  
them.

After the British recaptured the  
place on Saturday morning, they  
continued to hold it with a hollow  
square of troops thrown around it.  
The massed Germans kept fling-  
ing themselves against this thin  
but determined line of defenders.  
The battle went on until late last  
night, when the pressure from  
overwhelming forces became too  
great, and the weary square of  
khaki decided, to reform in new  
positions a little northwest of the  
town. Even then the Germans  
found themselves in a nasty situa-  
tion, for the British artillery im-  
mediately opened a tremendous  
bombardment and began piling up  
German dead with those who had  
gone before.

Britain Watching  
With Anxiety

London, April 12. (Via Renter's  
Ottawa Agency)—The nation is  
watching with anxiety unpreced-  
ented since the beginning of the  
war the progress of the critical  
battle in Northern France. This  
anxiety is mingled with admira-  
tion for the tenacity of the British  
troops who are contesting every  
foot of ground with the utmost  
stubbornness that makes the ene-  
my pay dearly for his slow advan-  
ce, as the struggle swayed over the  
thirty mile front.

Observers here and in Paris are  
divided in opinion as to the ene-  
my's intentions, one section regard-  
ing the new offensive as a diver-  
sion intended to draw out the Bri-  
tish reserves while preparing a  
fresh attack on Amiens; the other  
believes it is a definite systematic  
attempt to destroy the British  
army and break through to Calais  
while holding the French in the  
south. The consensus now favors  
the latter theory.

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London, April 12.—(Via Ren-  
ter's Ottawa Agency.)—Dr. Kell-  
away, parliamentary secretary of  
the ministry of munitions, in a  
speech at Bedford last night, out-  
lined the increase in the produc-  
tion of munitions. In the first two  
months of 1918, as compared with  
1917, it was as follows:

Light guns, thirty per cent;  
medium guns, 57 per cent; heavy  
guns, 33 per cent; machine guns,  
96 per cent; shells, 83 per cent;  
tanks, 39 per cent; aeroplanes,  
223 per cent; aero engines 245 per  
cent.

The average weekly production  
of aeroplanes in 1918 equaled the  
average production for two months  
in 1915, while one week's produc-  
tion of machine guns equaled five  
months in 1915.

Simultaneously, men were steady-  
ly being released for the army.  
Over one hundred thousand had  
been released during 1917. The  
army was as well equipped to-day  
as when the German offensive be-

gan. All the guns lost had been  
replaced, and we were actually  
stronger in machine guns than at  
the beginning of the battle. In  
the air we are as strong, if not  
stronger. The lost tanks were be-  
ing replaced by a superior model,  
and the ammunition had been more  
than made good.

London, April 12 [Via Renter's  
Ottawa Agency]—In the House of  
Commons last night Sir Auckland  
Geddes intimated that only seven  
per cent of the men affected under  
the new man power bill would be  
required this year and the remain-  
der of 93 per cent would remain  
in civil life. If three or four years  
were cut out the same number of  
men would be taken from a small  
block and be less fit physical on an  
average. Sir Auckland mentioned  
that engineers were streaming  
to the colors.

Sir Charles Seely stated that  
the young miners of Nottingham  
not selected by ballot were recruit-  
ing voluntarily.

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