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HOUSEHOLD

**Meatless Dishes
For Meatless Days**

Meatless dishes are welcomed
by all patriotic housekeepers
these days, especially when they
contain generous amounts of the
ever-necessary calories. Here
are a few which should prove
most attractive:

BEANS AND RICE.

Boiled beans and plain boiled
rice make a most attractive and
wholesome dish. Wash the beans
carefully and soak them over
night; in the morning, drain, add
hot water and cook until they
are tender. Season with melted
butter, salt and pepper. Wash
the rice and boil in plenty of
boiling water until tender. Sea-
son nicely and serve in the same
dish as the beans. Serve with
white sauce or tomato sauce.

SAVORY RICE.

Melt two tablespoonfuls of but-
ter; add six tablespoonfuls of
boiled rice, four tablespoonfuls
of chopped cooked carrots, three
tablespoonfuls of grated cheese,
and two chopped hard-cooked
eggs. Moisten with milk and
season somewhat highly. Ar-
range the mixture in a pyrami-
dal form on a dish; brown in a
sharp oven.

MACARONI MOLD.

Break four ounces of macaroni
in small pieces; boil until tender
and drain. Put one cupful of
breadcrumbs into a basin, add
one cupful of boiling milk, soak
for five minutes; add macaroni,
four tablespoonfuls of chopped
nut meats, one tablespoonful of
chopped parsley, one saltspoon-
ful of herbs, one chopped onion,
two tablespoonfuls of melted but-
ter, two beaten eggs, salt and
pepper to taste. Steam for one
hour.

ENGLISH HODGE PODGE.

Ways of using up odd bits of
meats and lengthening them out
in delicious dishes are always
welcome to the careful house-
keeper. This dish will suit even
the most particular family.

Cut into small pieces and place
in the bottom of an earthenware
pot scraps of cooked or stewed
meat. To this add alternately a
layer of potatoes and onions, cut
fine, and seasoned, another lay-
er of meat, and a last layer of
potatoes. Add stock and season-
ing, and cook in the oven.

POTATO OMELET.

Beat the yolks of three eggs
very light. Season one cupful
of mashed potatoes with one
saltspoonful of salt, one-half cup-
ful of milk, two teaspoonfuls of
sifted flour, a little chopped par-
sley, pepper to taste, and a little
lemon juice, if liked. Beat the
yolks of the eggs into this, then
the well beaten whites. Heat an
omelet-pan, butter and when pip-
ing hot, pour the potato omelet
into it. Brown lightly, turn and
serve very hot.

**A SOUTHERN DISH
OF SWEET POTATOES**

Pare and cut sweet potatoes in
pieces as for French fried. In a
casserole put a layer of potatoes,
one tablespoonful of butter in
small pieces, a sprinkling of salt,
and just a suspicion of cinna-
mon. Continue until the dish is
nearly full. Cover and cook
slowly 2 hours, basting often
with butter and water from the
potatoes, which will form a thick
liquid. Uncover during the last
half hour of baking. Serve in
same dish.

FRUIT ROLY-POLY.

To two cupfuls of flour add a
pinch of salt, four level teaspoon-
fuls of baking-powder, and one
tablespoonful of lard (or shorten-
ing). Mix with cold water to a
consistency sufficient to roll out
very thin. Take one-half can
of chopped peaches or pineap-
ple, or any fresh fruit in season.
Spread fruit on rolled-out crust,
sprinkle well with sugar, roll up
as jelly roll, and put in a deep
round pan well greased with
butter. Add one-half cupful of
sugar and a tablespoonful of but-
ter. Cover all with boiling wat-
er and put in the oven to bake
until a good brown. The boil-
ing water, sugar and butter
make the sauce. Serve hot.

Household Hints

Never waste scraps of fat meat
or dripping; they should be melted
down and clarified. Thus pure
dripping will be always in readi-
ness for cooking purposes.

Two drops of camphor on your
tooth brush make a good tooth
cleanser; it will also act as a good
disinfectant, making your gums
rosy, and prevent anything like
cold sores or affections on your
tongue.

If a saucepan should become
burnt, fill it with water to which
a good spoonful of salt has been
added and leave to soak until the
next day. Heat slowly, and by
the time the water boils the burnt
portion will have been loosened
and will come off easily.

Contents of The Bible

**Names and Order of the
Books of the Old Testa-
ment**

The Great Jehovah speaks to us
In Genesis and Exodus.
Leviticus and Numbers see,
Followed by Deuteronomy.
Joshua and Judges sway the land.
Ruth gleams a sheaf with trembling
hand
Samuel, and numerous Kings ap-
pear,
Whose Chronicles we wondering
hear.
Ezra and Nehemiah, now,
Esther, the beautiful mourner,
show.
Job speaks in sighs, David in
Psalms.
The Proverb teach us to scatter
alms.
Ecclesiastes then comes on,
And the sweet Song of Solomon.
Isaiah; Jeremiah, then,
With Lamentations takes his pe-
Ezekiel, Daniel, Hosea's lyres
Swell; Joel, Amos, Obadiah's.
Next Jonah, Micah, Nabum come;
And lofty Habakkuk finds room;

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White Zephaniah, Haggai, calls;
Rapt Zachariah builds his walls;
And Malachi, with garments rent,
Concludes the ancient Testament.

**Names and Order of the
Books of the New Testa-
ment**

Matthew, Mark, Luke and John
wrote the life of our Lord.
The Acts what the apostles accom-
plished record.
Rome, Corinth, Galatia, Ephesus,
hear
What Philippian, Colossian, Thes-
salonians revere.
Timotheus, Titus, Philemon pre-
cede
The Epistle which Hebrews most
gratefully read.
James, Peter and John, with the
short letter Jude,
The rounds of Divine Revelation
conclude.

—Sel.

Amendment of the draft law to
authorize the President to increase

the army of five million men or
more was advocated by former
President Taft in a speech before
the National Geographic Society
on Friday.

The Missing Deacon

One of the prominent deacons
in an Ohio Church was seriously
ill. As he was very popular
among the congregation, a bulletin
board was posted in front of the
church to inform his friends of his
condition. It read:

"One o'clock. Deacon Jones
very ill."

"Two o'clock. Deacon Jones is
worse and sinking rapidly."

"Three o'clock. Deacon Jones
dead."

A travelling man passing by
that evening read the bulletin, and
seeing no one in sight, adied at
the bottom:

"Seven o'clock. Great excite-
ment in heaven. Deacon Jones
has not yet arrived. The what
is feared."

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