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HOUSEHOLD
Serving Potatoes As
the Main Dish
 Germany may be short of pota-
 toes, but Canada is not. On the
 contrary, Canadian housewives
 are being asked to use the starch
 potato in order to conserve
 wheat for the Allies. The fol-
 lowing recipes suggest some deli-
 cious ways in which to serve
 this satisfying vegetable:

SAUTED POTATOES
 Dice in quarter or half-inch
 pieces white, mealy, cold boiled
 potatoes. To dice a potato hold
 it in the hollow of the left hand,
 and with a small, sharp knife cut
 down nearly to the bottom in
 quarter to half-inch slices. Then
 do the same in the opposite di-
 rection. Holding the long pieces
 of the potato together, rapidly
 slice across at regular distances
 and in a moment your potato is
 evenly and perfectly diced.

Now season with salt, pepper
 and finely minced parsley if de-
 sired, and add two or three table-
 spoonfuls of cold milk. Toss
 lightly, and tip into smoking-hot
 fat in a frying-pan. Have just
 enough fat to be absorbed, and
 wet enough to produce a rich,
 golden brown. Experiment will
 show the right amount. Fry as
 rapidly as is consistent with good
 results. Toss lightly with a
 fork occasionally, that all sides
 of the cubes may be browned
 and serve at once. Nothing
 spoils fried or sauted potato like
 standing. Cold milk is added
 that the potato may brown more
 richly. As to the fat used, sausage,
 bacon or ham fat is best. Beef
 or other fat may be made
 savory for frying by mincing in
 it, while frying it out, bits of
 onion and other vegetables and
 herbs. Strain, of course, before
 putting it away.

POTATOES LOUISE
 Potatoes Louise are an excel-
 lent breakfast dish. Prepare
 fried potatoes as above, and just
 before taking them up push the
 cubes aside and break in one,
 two or three eggs. Break yolks
 with the tip of a spoon, and toss
 lightly among the potatoes until
 delicately scrambled. Serve at
 once. Finally minced onion or
 tomato fried with the potatoes,
 minced chives or parsley, all
 produce very different and deli-
 cious results.

UXBRIDGE SAUSAGE AND
POTATO
 Cut raw sausage into half inch
 bits—very little or more may
 be used, according to preference
 and the amount of sausage on
 hand—and fry quickly in a fry-
 ing pan. When cooked, add a
 bowl of diced cold potatoes and
 quickly saute with the sausage
 and fat. Salt and serve at once.
 If much sausage is used, pour
 off a little fat before adding the
 potato. Cold left over sausage
 may be used, first sauteing the
 potato in sausage fat and adding
 the cut-up sausage during the
 last of the cooking. This is an
 excellent winter breakfast or
 luncheon dish.

DICED SAUTED POTATO
 Diced sauted potato—in quar-
 ter inch dice—makes a delicious
 filling for a puffy omelet. Put
 it on one-half the omelet just be-
 fore folding over. Serve at
 once. Bits of sausage of minced
 ham mixed with the potato used
 in this way make an appetizing
 combination.

HASHED BROWNED POTATOES
 Different varieties of Hashed
 Browned Potato are nice for
 breakfast. Chop cold potatoes
 in fairly large pieces; season
 with salt and paprika, add two or
 three tablespoonfuls of milk and
 a few bits of minced bacon, ham
 or sausage if wished. Put into a
 hot frying pan with a little hot
 savory fat, stir about a moment,
 then press lightly into a mound
 at one side of the pan and let it
 get a rich golden brown. Tip
 out as an omelet and garnish
 with parsley.

CONCORDIA ESCALLOPED
POTATO
 Concordia Escalloped Potato
 is delicious for luncheon. Run
 pared raw potato through a
 cucumber lattice and boil in salt-
 ed water until tender, taking
 care not to break the pieces.
 Butter a baking dish and place
 in it a layer of the potato, then a
 sprinkle of diced hard cooked
 eggs and a little salt, then a lay-
 er of highly seasoned cream
 sauce; minced red or green
 sweet pepper is delicious in the
 sauce, as is also minced parsley
 or chives. Proceed until the
 dish is full, having sauce as the
 top layer. Sprinkle over it crumbs
 and bits of butter, or grate
 cheese over the top and brown
 in a hot oven. The number of
 eggs used may be chosen by
 yourself. One or two only give
 distinct individuality to the dish;
 four or more add nourishment
 and make variety. Sliced cold
 boiled potatoes also may be
 used.

GOLDEN ESCALLOP
 Make a cheese sauce by melt-
 ing a cupful or more of diced or
 grated cheese—select a yellow
 cheese—in a pint of highly sea-
 soned white sauce. Add paprika
 to other seasonings. Lattice and
 boil raw potatoes, or slice cold
 boiled ones, and put in layers
 with the cheese sauce in a well-
 oiled baking dish. Grate more
 cheese over the top and brown
 richly in a hot oven. Serve with
 a green vegetable, a little salad
 or cold slaw. Either of these
 escallops suggested makes a well-
 balanced main course.

New Brunswick's
Resources
 In this material age, the cry is for
 opportunity opportunity to develop
 and utilize every available asset. While
 much interesting and instructive mater-
 ial has been published regarding the
 province of New Brunswick, from time
 to time, by both the federal and provin-
 cial governments it had chiefly to do
 with her possibilities from the stand-
 point of the agriculturist. Her vast
 wealth of forest and mine; her water
 power and waterways; her store of
 fish and game were not made the sub-
 ject matter of many concrete publica-
 tions. It is only of comparatively rec-
 ent years that the attention of the world

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has been effectively recalled to the enormous potentialities of this little province by the sea.
 There has been issued recently a small pamphlet of 27 pages entitled "The Province of New Brunswick, its Natural Resources, Developed and Underdeveloped."
 While the wealth of the forest, mine and fisheries has been dealt with in this little work it must not be supposed that the agricultural advantages of the province have been ignored. Not so means. They have been given a prominent place, as they well deserve. Following them, the subjects of forestry, minerals, fisheries, water powers, water ways, and irrigation and fur farming have been treated in a concise but intelligible manner. What adds very materially to the value of the publication, is the series of maps outlining the agricultural, forestry, mining and water power situations.
 This pamphlet may be obtained gratis on application to the Superintendent of the Natural Resources Intelligence Branch, Department of the Interior, at Ottawa.
Losses of Germans
We are Enormous
 80,000 Casualties in Last
 Offensive.
 Paris, June 18.—Eighty thousand

and Germans were killed, wounded or made prisoners during the offensive between Mont Dier and Noyon, Captain Andre Tardieu, who accompanied Premier Clemenceau to the front on Sunday, told Marcel Hutin, editor of the Echo de Paris, upon his return to Paris.
 "This is a figure which should make even Ludendorff reflect," he said.
 "One cannot insist enough upon the exceptional importance of the results obtained by the counter-attacks of divisions under General Mangin against the right flank of General von Hutin's armies," he continued.
 "This magnificent operation has not only checked the advance toward Compiègne. German officers who were made prisoners do not attempt to hide their chagrin at their inability to reach Compiègne, which they admit was their objective."
 Premier Clemenceau contented himself by remarking: "I am completely satisfied."

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