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HOUSEHOLD

SHEPHERD'S PIE.

Two cups cooked meat, one
cup stock, one tablespoon fat,
one tablespoon flour, one-fourth
teaspoon salt, pepper, two cups
mashed potatoes. Put diced
meat into a baking dish. Add
brown sauce made of fat, flour,
seasonings and stock. Cover
top with mashed potatoes, brush
with fat and brown in oven.

TURNIP FRITTERS.

Peel the turnips, either white
or yellow variety, and cook until
tender. Drain and mash, sea-
soning with salt, pepper and
chopped parsley, if liked. Cool
slightly, then add one well beat-
en egg. Add sufficient flour to
stiffen; set aside until cold, then
slice and fry in bacon fat until a
golden brown on both sides.
Serve very hot.

TAMALE PIE.

Two cups cornmeal, two and
one-half teaspoons salt, six cups
boiling water, one onion, one
tablespoon fat, one pound ham-
burg steak, two cups tomatoes,
one-half teaspoon cayenne pep-
per, or one small chopped sweet
pepper. Make a mush by stir-
ring the cornmeal and one and
one-half teaspoons salt into boil-
ing water. Cook in a double
boiler or over water for 45 min-
utes. Brown the onion in fat,
add the hamburger steak and stir
until the red color disappears.
Add the tomato, pepper and one
teaspoon salt. Grease a baking
dish, put in a layer of cornmeal
mush, add the seasoned meat,
and cover with mush. Bake 30
minutes.

SUGARLESS PUDDING.

The ingredients are: 2 cups of
graham flour, 1 teaspoon soda, 1
teaspoon salt, 1 cup milk, 1 cup
molasses, 1 cup raisins, 1 cup
dates. Measure, mix and sift
the dry ingredients, add the
liquids, raisins cut into small
pieces, and the dates stoned and
cut into small pieces. Steam 25
minutes in individual molds, or
two hours in a large well-greased
and covered mold.

APPLE PICKLE.

Peel, core and slice thirty
apples, and boil them with one
quart of vinegar and one pound
and a half of brown sugar. They
must be cold before being mixed
with the other ingredients. Chop
three-quarters of a pound of seedless
raisins, and pound a quarter pound of
garlic, a quarter pound of onion, and
three-quarters of an ounce of powder-
ed ginger, add half a teaspoonful of
dry mustard, and one-half pound of
salt. Mix all together until they are
well blended. Put the pickle into
bottles with wide necks and cork
and tie down.

OATMEAL BISCUITS.

The ingredients for oatmeal biscuits
are as follows: Three ounces of oat
meal (not rolled oats), 3 ounces of
white corn meal, 3 ounces of butter
and 3 ounces of sugar, 1 teaspoon of
baking powder, 1 egg.
The directions are: Mix thoroughly
all the dry ingredients, then stir in
the butter which must be melted, and
the egg which has been well beaten.
Make into a dough and work thorough-

ly with the hand. Roll it out as thin
as possible and divide into square or
oblong biscuits. Bake in a rather
slow oven until light brown.

In this recipe, the corn meal is sub-
stituted for wheat flour, thus giving
a wheatless biscuit, although a little
wheat flour or rice flour is needed to
prevent sticking. If the oatmeal
seems too coarse, it may be passed
through the meat grinder, using the
mincer which one employs when put-
ting peanuts through to make peanut
butter.

Potato Butter.

In view of the shortage of butter in
Great Britain, the Ministry of Food
there have been carrying out experi-
ments in order to find suitable and
economical ways of eking out the
available butter and margarine sup-
plies by mixing in other food sub-
stances, and so producing cheap and
palatable substitutes. These experi-
ments have shown that an excellent
"potato butter," costing only about
51 per lb (or less if margarine is used)
can easily be made in any household
without special knowledge or appar-
atus, in accordance with the following
recipe:

Peel the potatoes and boil (or steam)
until they fall to pieces and become
floury. Rub through a fine sieve into
a large basin which has been previous-
ly warmed. To every 14 oz of mashed
potatoes add 2 oz of butter or
margarine and one teaspoonful
of salt. Stir thoroughly with
the back of a wooden spoon until
the whole is quite smooth. The
butter may then be made up
into pounds or half pounds and
kept in a cool place. The potato
butter may be improved in ap-
pearance by the addition of a
few drops of butter coloring, and
if it is to be kept for more than a
few days a butter preservative,
of which there are several forms
on the market, should be used.
The amount should be in accord-
ance with the printed instruc-
tions on the packer for use in
butter. Both the coloring and
the preservative should be well
mixed into the potato at the same
time as the butter and salt.

If these directions are careful-
ly followed, potato butter will
keep for a considerable time,
though it may be found that the
surface is apt to become dry, but
this can be obviated by keeping
it wrapped in grease-proof paper.

**The Teuton Armies
Push Into Russia**

With Russia in the grip of inter-
national strife and her battle line de-
nuded of men as a result of the
peace declaration of the Bolshevi-
ki, Germany already has begun
the carrying out of her threat of
invasion because of the failure of
the Bolsheviki to sign a peace com-
pact with the Central Powers. A
despatch from Berlin announces
that German troops have crossed
the Dvina river.

Reports emanating from Sweden
say that the Germans have begun
pushing forward their troops into
Russia's two remaining Baltic pro-
vinces—Estonia and Livonia—the
taking of which would completely
isolate Russia from the shores of
the Baltic and give the enemy, in
addition to the port of Riga, the
city of Reval, situated on the Gulf
of Finland opposite Helsingfors,
whence they might easily operate
against Petrograd by sea, 250
miles distant.

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Although Austria-Hungary had
shown dissatisfaction over the stand
that Germany has taken toward
Russia, the dual monarchy evi-
dently has been placated by a pro-
mise of Germany that any German
military activity will be confined
to northern Russia and Austria-
Hungary left to deal with what-
ever other problems may arise in
the territory adjacent to her bor-
ders.

**Sell Bonds in U. S.
For The Germans**

An Atlantic Port, Feb. 19—Jo-
hannes Hendrik Werkhoven, assis-
tant steward on the Holland Am-
erican liner Neuw Amsterdam, was
arrested here yesterday under the
trading with the enemy act and is
said to have confessed that he had
brought to this country for redem-
ption, bonds and coupons owned in
Europe. He was held in \$5,000
bail for further examination.

Army intelligence officers have
been puzzled as to the manner in
which securities known to belong
to Germans residing abroad have
been brought to the United States
and converted into cash. The ar-
rest of Werkhoven, who was trap-
ped while negotiating the sale of a
\$500 United Fruit Co. bond, is
believed to clear up the mystery.
Werkhoven is said to have admit-
ted that since the outbreak of the
war he has been making large pro-
fits by bringing to this country
and cashing bonds and coupons,
which he said were owned by
"friends in Holland." He denied
having had any dealings with Ger-
mans and said the bond he tried to
sell yesterday was obtained from
Cornelis Nederhoozen, a Hollan-
der, of Rotterdam.

Frank Bentele, German agent,
and ten co-defendants, all Germans
were found guilty in New York
by a federal jury of conspiring to
destroy, imitate and food ships
of the Entente Allies.

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