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ionable Hair Goods at lowest  
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prove the satisfaction we can  
give you.

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**HOUSEHOLD**

**Meat Pasties**

Use any left over meat and cut  
into bits, add one cup of potatoes,  
mashed, and seasonings, includ-  
ing a finely chopped onion.  
Add a little stock or milk and  
simmer slowly for several min-  
utes. Thicken with flour blend-  
ed with fat, or left-over gravy.

To make suet crust, blend  
finely chopped suet and salt, and  
rub into the flour, using a tea-  
spoonful of baking-powder to  
each cupful of flour. Use about  
1-2 cupful suet to 2 cupfuls flour.  
Add enough cold water to make  
a soft dough, roll out about 1/3  
inch thick, add cut into rounds  
about the size of a saucer. Place  
1 or 2 tablespoonfuls of the meat  
mixture in the centre of each  
round, pinch the ends together  
and bake. Serve with gravy.

**STUFFED FLANK**

Three pounds flanks, 1-2 cup  
ful chopped celery, salt, pepper,  
parsley, 1 cupful cooked rice,  
1 egg, milk.

Have butcher cut a pocket in  
the flank. Fill this with a stuff-  
ing made of the cooked rice, egg  
milk and seasonings. Roll up  
and skewer with toothpicks or  
sew up. Place in a baking-pan,  
pour on cupful of water; rub a  
little salt and pepper into the  
meat, roast until tender.

**MOLDED SALMON**

One can of salmon or 2 cup  
fuls fresh boiled salmon, 1 1/2 tea-  
spoonfuls salt, 1/2 teaspoonful  
flour, little cayenne, 1 cupful  
milk, 1 tablespoonful gelatine, 1  
tablespoonful sugar, 1/2 tea-spoon-  
ful mustard, yolks of two eggs,  
1/2 cupful lemon, juice or vinegar,  
1 tablespoonful butter substitute,  
1/2 cupful cold water. Soak the  
gelatine in the cold water. Mix  
dry ingredients, add egg yolks,  
milk, and vinegar or lemon juice.  
Cook in top of double boiler, stir-  
ring constantly until mixture  
thickens. Remove from hot  
water, add butter-substitute  
then soften gelatine; stir until  
gelatine is dissolved. Add sal-  
mon finely flaked. Pour into a  
mold, chill, and serve on lettuce  
or other salad plate.

**SALMON SOUFFLE**

Half can salmon, 1 cupful  
cooked rice, 2 tablespoonfuls fat,  
1 cupful milk, 2 eggs, salt and  
pepper.

Free the salmon of skin and  
bone, and flake. Add the milk,  
the rice, and the yolks of the  
eggs. Fold in the whites whip-  
ped until stiff. Bake about 30  
minutes. Serve with tomato  
sauce.

**CHEESE STRAWS**

One teaspoonful fat, 1/2 cupful  
flour, 1 cupful fresh bread  
crumbs, 1 cupful grated cheese,  
1/2 teaspoonful salt, 1/2 teaspoonful  
pepper (Cayenne), 2 table-spoon-  
fuls milk. Add seasoning to  
flour. Cream fat, add flour, then  
crumbs and cheese. Mix; add  
milk slowly. Roll out thin; cut  
into straws. Bake on high grate  
of oven.

**SOFT GINGERBREAD**

Two and one-half cups flour,  
1 cup brown sugar, 3/4 cup sour  
milk, 1 teaspoon soda sifted with  
the flour, 1 teaspoon ground  
ginger, 1/2 teaspoon cinnamon, 1  
generous tablespoon butter.  
Mix together sugar, butter and  
spices. Beat until creamy.  
Then add the flour, milk and  
soda. Bake in shallow pans. It  
will make two large sheets of  
cake and is a very economical  
recipe.

**PLAIN COFFEE CAKE**

One-half cup shortening, 1 cup  
brown sugar, 1 1/2 cups flour, 1  
teaspoon cinnamon, 1 teaspoon  
cloves, 1 teaspoon salt, 1 cup  
seedless raisins, 1-2 cup molasses  
1 cup cold coffee, 1 teaspoon  
soda. Cream the sugar and but-  
ter, add the molasses and beat  
thoroughly. Dissolve the soda  
in the coffee and add, little by  
little, alternating with the flour.  
Stir in the spices and the stoned  
raisins. Bake in shallow pans.  
This makes a good substitute  
for richer cakes.

**Kaiser Always  
Had Ambitions**

Paris, May 15.—The death of  
James Gordon Bennett permits the  
release of the toll wing story which  
he told to a friend in January.  
When the present Kaiser's father,  
Emperor Frederick II. was dying  
at Mentone, Bennett took Prince  
Bismarck, the German Chancellor,  
on his yacht from Beauieu to  
Mentone. He waited aboard while  
Bismarck visited the Emperor.  
Bismarck soon returned in great  
indignation and told Bennett that  
the Crown Prince (the present  
Kaiser) appeared in his father's  
residence bringing a paper for the  
latter's signature. The paper was  
found to be an act of resignation  
appointing the Crown Prince as  
his successor. Bismarck and the  
others were so indignant they oust-  
ed the Crown Prince from the  
sick room by main force.

**Manure and Acid  
Phosphate Bring Lar-  
gest Corn Yield**

In preparation for large corn  
crops one of the greatest factors  
contributing to high yields on long  
cultivated soils is the use of barn-  
yard manure protected from rains  
and reinforced with acid phos-  
phate. During spring months be-  
fore plowing is possible this mate-  
rial should be spread over the  
fields and then operations can  
proceed rapidly when the plows  
are started.

Thirty five bushels of corn has  
been the acre-increase from an ap-  
plication of 8 tons of stall manure  
to which was added 320 pounds of  
acid phosphate. This application  
also increased wheat following  
corn by 15.8 bushels per acre and  
clover hay, 2 414 pounds. The  
acid phosphate is mixed with the

**THE DISPATCH.**

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manure and both are spread on  
corn ground before it is plowed.  
With corn at \$1.50 per bushel,  
wheat \$2.00 and hay \$20.00 a ton,  
the increase from a ton of manure  
alone would be worth \$9.92; and  
from a ton of manure and 40  
pounds of acid phosphate, \$13.47.

trated, says a despatch from Ham-  
burg received in Geneva and trans-  
mitted by the correspondent of the  
Daily Express.

**Big Canadian Flour Concern  
Aids Food Board by Pulling  
Travellers From Road**

Withdrawal of all road sales-  
men for a period of several  
months is the order that has gone  
forth from the Western Canada  
Flour Mills Company, Limited,  
of Toronto.

That this action will be of in-  
calculable aid to the Food Board  
in the conservation of the food  
supply must be recognized by  
every person in that it removes  
entirely the temptation of the  
average consumer to purchase  
an unnecessary supply of flour.

**Zinc Coins Now  
In Germany**

Amsterdam, May 15.—Germany  
is calling in her nickel coinage  
the metal of which is needed for  
projectiles, and is substituting zinc  
for minting coins of this class.  
Authority has been just given for  
the minting of ten million mark-  
worth of zinc plated pieces.

**Naval Forces of  
Germany Gathering**

London, May 16.—The entire  
German Battle fleet, except a few  
light cruisers, was recalled last  
week to Kiel, where important  
naval forces now are being concen-

**Long Distance Guns  
Are Under Repair**

Geneva, Switzerland, May 16 —  
Two of the German long distance  
guns which have been bombarding  
Paris have been removed to the  
Krupp plant for repairs.

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