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HOUSEHOLD

POTATO SAUSAGES

One cup mashed potatoes, 1 cup
ground nuts, fish or meat; 1 egg, well
beaten; 1-2 teaspoons salt, 1-8 tes-
poon pepper. Salt pork, bacon or
other fat. Mix the mashed potatoes
and seasonings with the ground nuts,
fish or meat. Add beaten egg. Form
into little cakes or sausages, roll in
flour and place in greased pan with a
small piece of fat or salt pork on each
sausage. Bake in a fairly hot oven
until brown.

A SHEPHERD'S PIE

Grease a baking dish; cover the bot-
tom with mashed potatoes. Add a
layer of cooked minced meat or fish,
seasoned well and mixed with meat
stock or gravy. Cover with mashed
potatoes. Bake long enough to heat
through—20 to 30 minutes.

**SCALLOPED POTATOES AND
CHEESE**

Arrange a layer of sliced raw or boil-
ed potatoes in greased baking dish and
sprinkle with grated cheese and a little
flour. Repeat until dish is nearly full.
Pour milk over the whole, about one
half cup to every three potatoes. Skim
milk is good. Bake in a moderate oven
until done. The length of time required
depends upon whether the potatoes
are raw or boiled and whether the bak-
ing dish used is deep or shallow. Boiled
potatoes baked in a shallow dish will
take only 20 minutes. Raw potatoes in a
deep dish may take as much as 1 1-2 hrs.

MOCK MAPLE SUGAR.

1 lb. brown sugar
Yolk of 1 egg
1 large teaspoon butter
Glass of milk or cream
Cream the butter and sugar
and add the egg yolk. Put in
the milk or cream and cook care-
fully in a double boiler until the
mixture is smooth. It may be
seasoned or spiced, if preferred,
but the brown sugar gives a deli-
cious flavor by itself.

BROWN BREAD

One egg, 1/2 cup molasses, 1
teaspoon salt, 2 cups Graham
flour, 1 small teaspoon soda, 1/2
cup brown sugar, 1 1/2 cups sour
milk, 1 cup white flour.
Mix soda and sour milk add
remaining ingredients and bake
in one loaf.

ROLLED OATS BREAD

To 2 cups of rolled oats, add 2
cups of boiling water. Let stand
until cool. Add 1-2 cup of molas-
ses, 1-2 tablespoon salt, and one
tablespoon of cooking oil.
Then add 1-2 yeast cake soften-
ed in 1-2 cup of lukewarm water
Add 3 cups of bread flour. Beat
well and let rise. Beat thorough-
ly and turn into buttered bread
tins. Let rise and bake.

CORN-MEAL PUFFS.

Mix and sift 1 1-2 cups of corn
meal, 1 1-2 cups of flour, 1 2 tea-
spoon of salt, 1/2 cup of sugar, and
4 teaspoons of baking powder.
Beat well the yolks of 2 eggs and
add 1-2 pint of milk and mix
with the flour. Beat vigorously
for three minutes, and then fold
in the stiffly beaten whites of the
eggs. Bake in little gem-pans in
a hot oven.

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The Cure For Scab

Soaking seed potatoes for 1 hour
in a solution of 4 ounces of corro-
sive sublimate to 30 gallons of
water will control rhizoctonia
and common scab if present. The
solution must be renewed after
the third using. If only scab is
present, a solution of 1 pint of
formaldehyde to 30 gallons of
water may be used instead, and
the potatoes should be soaked 1 1-2
hours. This solution can be used
indefinitely.

If the potatoes are treated long
before planting, they should be
spread to dry. The same solution
should be used to disinfect bags,
crates and planter used in hand-
ling the seed tubers.

The Cultivation of Potatoes

A time when everybody is
being urged, and, it might be ad-
ded, is splendidly responding, to
the cultivation of vacant lots,
waste spaces, and back-yards,
a bulletin just published by the
Department of Agriculture at Ot-
tawa and entitled, "The Potato
and its Cultivation in Canada,"
that has for its author the Dom-
inion Horticulturist, should command
not only wide circulation, but very
earnest attention. It consists of
100 pages and goes extensively
and thoroughly into the subject,
sketching briefly the history of
the potato in this country, show-
ing its value as a food, describing
the varieties of seedlings, telling
of the methods and plans that
should be pursued in planting, of
care during growth, of protection
from pest and disease, of garner-
ing, shipping and storing. The
worthy varieties are described and
illustrated, the results of experi-
ments and tests at the Experiment-
al Farms and Stations of the
Dominion set forth, and the kinds
best suited for different districts
defined. The bulletin, which no
potato grower can well afford to
overlook, can be had free on ap-
plication to the Publications
Branch of the Department of
Agriculture, Ottawa.

The War News.

London, May 16.—A despatch
to the Daily Mail from The Hague
says: "I can state on excellent
authority that the German date
for the occupation of Calais was
until recently White Sunday (May
19). This date was given so
definitely that in certain circles it
is still maintained that an effort
must be made this week, for the
Germans must at least attempt to
redeem this promise."

**WITH THE BRITISH ARMY
IN FRANCE, May 15, (By the
Associated Press)—**Hard fighting
continued today in the neighbor-
hood of Hill 44, north of Kemmel,
which was stormed and retaken
late yesterday by French troops.
This much disputed elevation has
changed hands many times recent-
ly, but the French were still hold-
ing the Germans off at two o'clock
this afternoon.

This little rising ground from
the water-logged Flemish plain
about it has suddenly come to oc-
cupy an important place in the
annals of the fighting in this sec-
tion of the front, although thus

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far it has never even been digni-
fied with a name other than that
contained in the figures indicating
its height.

Its value lies in the fact that it
dominates considerable territory,
and for this reason it has been a
thorn in the flesh of the ambitious
Germans. It is believed that they
want it to facilitate the next at-
tack in this region, which bids fair
to come before long.

London, May 16.—Anti-Germa-
n agitation in the Ukraine continue
unchecked, says a Vienna despatch
to the Lokal Anzeiger, of Berlin,
and transmitted from The Hague
by the Exchange Telegraph corres-
pondent. Ukrainian newspapers
attack Germany bitterly and ac-
cuse her of using the Russian war-
ships at Sebastopol for the purpose
of seizing coal and Ukrainian
merchants. It is reported that
the Germans have mined the Strait
of Yankale, closing the passage
into the Sea of Azov.

Serious trouble, it is added, has

occurred at Nikolayev, where the
Germans have dismissed the city
council.

Rome, May 16.—An Austrian
battleship was torpedoed by Italian
naval forces in Pola harbor early
Tuesday morning, it was officially
announced to-day. The battle-
ship was of the Verba-Unitas
type, 20,000 ton vessels.

The Italian force worked its way
into the Austrian naval base by
dodging the patrol boats and
searchlights of the defenders.

While the naval operations were
progressing an Italian seaplane
force engaged Austrian battle-
planes above Pola. Two of the
Austrians were brought down and
several others were compelled to
descend out of control. The Ital-
ian machine all returned safely.

Washington, May 16.—Revolu-
tionary documents and bombs and
five arms of German origin design-
ed for distribution in Italy have
been seized recently by the Zurich
police, says an official despatch to-
day to the Italian embassy.

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