HOUSEHOLD

Plain Biscuits For Cheese

Take one pound of flour, three
ounces of lard, two ounces or su-
gar, a pinch of salt, a quarter of
a pint of milk, a quarter of an
ounce of baking powder. Mix
the baking powder into the flour,
add the salt, rub in the lard and
the sugar. make a hollow, put in
the milk, and mix into a stiff
dough; then roll it out as thin as
possible and fold up as you would
a sheet; let it lie for twenty min-
utes, then roll out again, and cut
out to any size and shape requir-
ed; put them upon trays and
wash them over. They should
be baked in a moderate oven.

Stewed Celery

A bunch of indifferent celery
may be utilized for this dish, or
celery which has been frozen.
After stewing tender and drain-
ing, transfer to another sauce-
pan in which you have heated a
cupful of milk (with a pinch of
soda in it), thicken with a table
spoonful of butter rubbed in a
teaspoonful of flour, and stir to a
boil. Mix the celery well with
this, season with salt and pepper
heat all together for one minute
and serve.

Marmalade Pudding

One cupful jam or marmalade.
1 cupful butter substitute. 1 tea-
spoonful baking-soda, 2 cupfuls
stale breadcrumbs, 1 egg.
Dissolve the soda in a little
hot water. Combine marmalade,
egg, butter subsitute, soda, and
breadcrumbs, pack in a mold;
steam an hour and a half. Serve
with sauce.

A French Recipe

This recipe for bean soup is
sufficient for generous servings
for four people. It comes from
a famous Paris restaurant.
1 pint of stewed White beans
rubbed through a sieve.
1 quart of morning milk.
1 small onion.
4 tablespoonfuls of chopped
parsley.
Butter the size of a hen's egg.
The beans must be thoroughly
cooked and the water cooked out
dry. A small piece of salt pork
should be boiled with the beans
Fry onion slowly in butter. Heat
the milk in double boiler. Put
in butter and onion; add the
strained beans, salt and pepper;
let stand two hours just good
and hot. When serving, add
chopped parsley, stir in and ser-
ve at once.
Using this same foundation,
add half as much strained well-
cooked tomatoes, a few carrots
and you have "Potage Nirerha-
ise.

POOR MAN'S PUDDING.

Two cups bread crumbs, very
fine and dry, 2 cups chopped ap-
ple, a few raisins, seeded and
cut, 1 tablespoon butter, 1 cup
brown sugar, a little nutmeg.
Butter a pudding dish. Cover
the bottom with crumbs and then
with a layer of chopped apple.

Sprinkle with the raisins and
with tiny bits of butter and su
gar. Alternate the layers of
crumbs, apple and seasoning un-
til the dish is full. Make the
top layer of crumbs dotted with
tiny bits of butter. Cover the
dish and bake until the juice
bubbles through. Then brown
the top and serve. This pud-
ding is an excellent method of
using dry bits of bread. It is
very nice served plain, but thin
cream or a pudding sauce is an
improvement.

CARAMEL SAUCE.

1 cup brown sugar.
1 cup boiling water.

Melt the sugar in a thin iron
pan, stirring constantly until it
is a rich brown color. Remove
from the stove and add the boil-
ing water gradually. Be cau-
tious about this as steam rises
very rapidly from the boiling su-
gar. Cool before serving. This
is the simplest of all sauces to
serve with plain puddings.

For Meatless Days

One or two meatless days are
not hard to manage. The trou-
ble arises when one is anxious to
keep on providing meals with-
out meat. Here is a dish which
supply generous amounts of cal-
ories and so can be used as sub-
stitute for meat.

SPLIT PEAS WITH ONIONS.

One and one-half pound split
peas, 3 teaspoonfuls salt, boiling
water. 3 tablespoonfuls melted
butter substitute, 1 teaspoonful
pepper, sliced boiled onions,
white sauce, seasoned.
Drain the peas, after soaking
overnight; cover with boiling
water, add two teaspoonfuls of
salt, and boil until soft. Drain,
add butter substitute and addi-
tional seasoning. Place alternate
layers of peas and onions in a
greased dish. Heat in oven
and serve with white sauce.

The War News.

(S. John Globe)

Not yet has Germany recovered
from the terrific mauling received
in the last attempt to force the Al-
lies from the Ypres salient. Prac-
tically the whole week has been
spent in removing the wounded, in
burying the dead, in bringing up
fresh troops, and in preparing for
the next trial of strength. The
measure of Germany's defeat is
read in this week of German infan-
try inactivity. But the time for a
renewal of the great offensive must
be near at hand, and presumably
it will be a renewal of the effort to
follow up the Mt. Kemmel victory
and compel the Allies to draw back
from Ypres. Wherever the blow
falls the enemy will find the Allies
ready, determined to exact a fear
ful toll for every inch of ground
yielded, and determined not to
yield, at any cost ground that is
vital. Reports that the main ene-
my effort may be directed toward
a new push in front of Amiens are
particularly interesting, because in
this region General Foch is known
to have prepared new defence lines
which rob Amiens of its strategic
importance. One correspondent
declares that as many as twenty-
even lines of trenches have been

constructed between the battle
fronts and Paris. If anything like
as many lines of trenches exist i
is plainly the intention if hard
pressed to yield ground slowly,
wearing down the enemy as they
were worn in other battles, which
seemed to promise victory, but end
ed disastrously. The promise that
the line will hold and that the
Channel ports will not be surren-
dered has a new meaning since the
last great battle, but the enemy,
bringing up fresh reserves and re-
organized divisions, shows a deter
mination to make at least one more
assault. Along with news of these
warlike preparations comes word
of peace movements which may
seek to capitalize for Germany's
benefit the as yet inconclusive
struggle.

Greatest Mine Field Ever Laid

London, May 4.—According to
Archibald Hurd, in the Daily Tele-
graph, the area in the North Sea
recently announced by the British
government as prohibited as dan-
gerous to shipping, after May 15.
will be the greatest mine field ever
laid for the special purpose of for-
ing submarines. It will embrace
124,782 square miles, the base
forming a line between Norway
and Scotland and the peak extend
ing northward into the Arctic cir-
cle.
Mr. Hurd says that there has
been a vast improvement in Brit-
ish mines since Admiral Jellicoe
became first sea lord. He points
out that the creating of a bar-
rier across the northern exit of the
North Sea was an enormous task
involving twelve or more month,
and estimates that tens of thou-
sands of mines were required to
cover the area. He suggests that
when Admiral Jellicoe made his
famous prophecy that the subma-
rine menace would be met by Aug-
ust that he had this mine field in
mind.