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HOUSEHOLD

TEA OR LUNCH CAKE.

1 cupful granulated sugar
1 egg
1 cupful sour cream
1/2 teaspoonful soda
1 teaspoonful lemon-extract
1 1/2 cupfuls pastry flour.

Beat the egg well, add sugar,
cream, and flour sifted with soda
and baking-powder. Add flavor-
ing last and bake in a quick oven.
If cream is not at hand use rich
sour milk and two tablespoonfuls
butter creamed with sugar.

CHOCOLATE PIE.

Two ounces of Unsweetened
Chocolate, 1 cupful of sugar, 3
tablespoonfuls of flour, 1 cupful
of boiling water, 2 eggs, 1 table-
spoonful of butter, 1 teaspoonful
of vanilla extract.

Mix the sugar and flour in a
saucepan, then stir in the boil-
ing water. When smooth add the
chocolate and stir the mixture
over the fire until the chocolate
melts. Remove the pan from
the fire, add the yolks of the eggs
beaten with one teaspoonful of
water and the butter. Set the
saucepan in a pan of boiling wa-
ter, cover and cook for ten min-
utes, stirring occasionally. Cook
and flavor with the vanilla. Turn
into a baked pastry-shell. Beat
up the whites of the eggs stiffly,
then gradually beat in a quarter
of a cupful of sugar. Spread over
the pie and bake in a slow oven
until the meringue is firm. Whip
ped and sweetened cream may
be spread on the top in place of
the meringue.

APPLE AND DATE SALAD.

Two cups tart apples cut in
straws.
One-half pound dates, stoned
cut in strips.
One-half cup almonds, cut in
shreds.
Sprinkle apples with lemon
juice to prevent discoloration.
Mix ingredients with mayonnaise
dressing and serve on lettuce
leaf.

MAYONNAISE DRESSING.

2 table-spoonfuls of butter.
1 table-spoonful of flour.
1 cup of milk.
1 small cup of vinegar.
2 eggs.
1/2 teaspoonful of mixed mus-
tard.
1 teaspoonful of salt.
3 table-spoonfuls of sugar.
A dash of red pepper.

Melt the butter and make a
paste with the flour. Pour on the
boiling milk. Add the vinegar
very gradually. Add the other
ingredients, and boil until it is
like a custard. Put it away in a
sealer and add whipped cream
when using. This recipe has
been tested.

SWISS STEAK.

Procure a nice round steak
about one inch and a half thick
and slash it well on each side.
Season by rubbing in salt and
pepper, then work in as much
flour as the meat will take up,
adding bits of suet with the flour.
Have ready a frying-pan in

which dripping or butter should
be melted before putting in the
prepared steak. Brown well and
quickly on each side, then pour
over the steak a pint and a half
of boiling water, and set the pan
back where the meat may sim-
mer only for two hours.

RICE PUDDING.

3 table-spoons rice.
1 pint milk.
1 cup water.
Butter size of an egg.
1/2 cup sugar.
1/2 teaspoon cinnamon (or nut-
meg).
Pinch of salt.
Raisins if desired.

Put in the oven and bake two
hours without disturbing. Take
out, spread the following icing
on top after removing the thin
brown crust which will have for-
med on top.

ICING.

Beaten whites of two eggs and
a cup of chopped raisins.
Brown in the oven.

PEA SOUP.

Pea soup can be made much
better of the whole dried green
peas than of the split peas which
are ordinarily used. In fact, the
green pea soup is delicious. It
is made much the same way, but
requires rather longer cooking.
Take a cup of peas and soak them
in plenty of cold water over
night. Then drain and rinse
thoroughly and put on to cook
in three pints of cold water and
simmer three or four hours, or
until soft enough to press easily
through the wire strainer. Press
through with a wooden spoon
and return the soup to the stove;
thicken with one table-spoon of
flour and the same of butter
(which have been previously
cooked together), season gener-
ously with salt, pepper and pap-
rika (or cayenne), and add hot
water to make it the right con-
sistency. It should be thick and
rich; but not a porridge. Served
with crutons, this is deli-
cious. This amount will make
five or six platesful.

Execution of Assumed Spies

London, Jan. 14.—Word has
been received here at the Belgian
official headquarters of 58 more of-
ficial executions in Belgium. This
brings the number of Belgians exe-
cuted since Jan., 1917, to 170,
among whom were at least two wo-
men, three girls from 14 to 16
years old, and several youths un-
der 20.

All the executed Belgians were
assumed by the Germans to be
guilty of spying, and in many cases
arrest, condemnation and execu-
tion took place within three or
four days, and, therefore no ser-
ious inquiry could have been
made.

Under the rule of late Governor-
General von Bissing, 100 execu-
tions took place in one year, ac-
cording to the German official re-
ports. Governor-General von Fal-
kenhausen has increased this re-
cord three-fold, and he ceased pub-
lishing the names of the victims in
order that they could not be iden-
tified as martyrs by their compatri-
ots. As a further precaution,
the executed persons have been
buried inside the prison walls.

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Would Blow up
Kaisers Palaces

Washington, Jan. 10.—Senator Ken-
yon of Iowa, who recently returned
from a visit to the French front and
to England, today warned the Senate
against Germany's peace offers and
stated that the country was exhausted.
"Nothing could assist Germany more,"
he declared. "Those who are trying
to help in bringing about a patched-up
peace and lend their influence in that
direction are weakening the American
forces, weakening American prepara-
tion," he said, "and they had best
remember that it will cost us more now
to lose this war than to win it."

Senator Kenyon, in relating his ex-
periences, said that what he had seen
in France had aroused him to such a
pitch that he wished the Kaiser might
be compelled to be at sea in an open
boat that was being shelled, and that
the palace of the German ruler might
be blown up.

"We must bring to the western
front two million men and have a mil-
lion in reserve," Senator Kenyon de-
clared. "We must do it as quickly as
possible; we must cut red tape; stop
quarrelling about the guns and like
things, and carry this thing through
on business-like principles. There is
too much grandstanding and limelight

ing; too much patriotic posing and not
enough sacrifice."

The Soldier And
His Petrol Tin

With the Canadian Army Somewhere
in France, Dec. 20.—(By W. A. With-
son).—Aladdin had his lamp. The sold-
ier has his petrol tin. The soldier wins.
Kipling writes of "Her jollies, her ma-
jesty's jollies," that you could leave
them at night on a bald man's head to
paddle their own canoe. You could
leave Tommy Atkins in No Man's Land
under a full moon, adjacent to the Ger-
man wire, with a petrol tin and tell him
to build a house, start a fire, cook his
dinner and have the odd "cocktail."
Kipling does not say what happened to
the jolly. Nor is it written what might
happen to Tommy.

But this is true. He can take a pet-
rol tin—width some four inches, length
some eight inches, depth roughly ten
inches, cubic contents about 320—and
work miracles with it. It has a handle
and a spout. Therefore it is an excel-
lent coffee pot, or water jug. It can be
cut with a knife. Tommy cuts it and
kindles a fire in it and cooks a meal.
Or maybe he has two fires of stove pipe,
a hole in the wall and no shoulder. The
petrol tin fills the hole.

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