

lighter than if made with milk alone, and always since I have used equal proportions of milk and water.

The dripping from pork is excellent shortening for either pastry or hot biscuit. One can use much less of it than of store lard or butter, and it has a pleasing flavor all its own.

For a good sized plain cake, calling for two cups of flour, I use only one egg, unless it is to be iced: then I use two, taking the white of one for icing. The smaller number of eggs used in cake the more easily it is digested, and I never use an egg when making pancakes. Many people think a pancake wouldn't be a pancake without eggs, but the only word I'll say in praise of my own recipe is that I'm invariably asked for it by visitors who drop in to supper during maple syrup season.

A piece of butter the size of an egg is my standard size for plain sweet cake. For hot biscuits I use two heaped tablespoonfuls of shortening, not melted but rubbed in as for short pie crust.

My recipe for hot biscuits—the kind which almost melts in one's mouth—calls for three cupfuls of white flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, half a teaspoonful of salt and two tablespoonfuls of shortening. I sieve the flour, cream of tartar and salt into a bowl and rub in the shortening with the tips of the fingers. I dissolve the soda in the first cup of milk and water, as it usually takes nearly two cups for this quantity of flour. While adding the milk and water I stir with a wooden fork, which is much better for mixing biscuit batter than a spoon. The batter while soft should be stiff enough to be lifted easily on to the flour board, which should be well sprinkled with flour. Do not roll out but pat with floured fingers till it is about half an inch thick, then cut, either round with cutter, or into squares with a well-floured knife. If these biscuits are fried in boiling fat, like doughnuts, opened with

a fork and filled with jam or stewed fruit, they are unbelievably good.

This same recipe serves for fruit short-cake or mock meat pie. Adding a little more milk it is used for chicken pot-pie, or dropped into gem pans it makes delicious plain muffins. Using one cup of Graham flour to two cups of white, gives the wholesome and equally delicious Graham gem, though I usually add two tablespoonfuls of sugar when using Graham flour. Dispensing with the sugar and baking the Graham flour mixture in a small bread pan, one has a roll of brown bread that is healthful and good to eat.

My plain cake calls for two cupfuls of flour, one cupful of sugar, one cupful of milk and water, one egg, or two, saving the white of the second for icing if preferred; two teaspoonfuls of cream of tartar, one teaspoonful of soda, and a piece of butter the size of an egg. I cream the butter and sugar together, using a wooden spoon, which is much preferable to a metal one; add the beaten egg and then the milk and water in which the soda has been dissolved. Having stirred these thoroughly, I sieve the flour, cream of tartar and a tiny pinch of salt, into the mixture. Dates and walnuts quartered and added to the batter just before pouring it into the baking pan give a cake which makes one long for more and can be used for special occasions. When icing the plain cake I take one cupful of granulated sugar and four tablespoonfuls of water, boil till it hairs and stir into the beaten white of egg, adding the flavoring desired. Chocolate icing is made in the same way, adding grated chocolate in the quantity desired for color and flavoring.

Sometimes I use this plain cake for pudding, serving, while warm, with a lemon sauce. To make this I heat one cupful of sugar and one of water, to which the juice and grated rind of a lemon have been added, till boiling. I then thicken with one tablespoonful of cornstarch and stir in a piece of butter the size of a walnut.

When short of lemons, I use two tablespoonfuls of vinegar instead of the lemon, and flour instead of the cornstarch.

I use the same recipe for layer cakes and sponge cookies, dropping the batter into gem pans for the latter. It also makes an excellent pudding if poured over sliced apples or cut rhubarb and baked in a deep dish.

For buckwheat and cornmeal cake I take three-quarters of a cupful of brown or muscovado sugar, one and a half cupfuls of cornmeal or buckwheat flour, half a cupful of white flour, one cup of milk and water, one egg, two teaspoonfuls of cream of tartar, one teaspoonful of soda, half a cupful of shortening and a small pinch of salt. I follow the same procedure as for plain cake, creaming shortening and sugar together, etc.

Except when adding fruit or dates, which should be stirred into the batter just before pouring into the baking pan, let the mixture stand in the bowl for an hour or two before putting into the baking pan. For small cakes pour into the gem pans as soon as mixed and let stand till about twenty minutes before required. All baking pans should be well greased except for hot biscuit.

The Cookery Column.

Scrapple.—Boil hog's head and any other lean pieces of meat, such as shanks and liver. Cook until very tender carefully take out all the bones, chopping the meat up fine in the liquor in which it was cooked. Stir in one-fifth as much cornmeal as meat, season to taste and boil until the oatmeal is very thoroughly cooked. Pour into a mould. Serve cold, with catsup, pickles or mustard; or fry when wanted.

Graham Gems.—One cup entire flour, 1 cup white flour, 1 cup milk, 1 egg, 4 tablespoonfuls sugar, 1 tablespoon melted butter, 4 level teaspoons baking powder, 1 level teaspoon salt. Mix and sift

dry ingredients, add the milk and egg beaten together, then the melted dripping. Put in hot buttered gem pans and bake in a hot oven.—This and the three following recipes are from the Food Controller's Office. Always serve gems with butter and jam, syrup or honey.

Cornmeal Gems.—Half cup cornmeal, 1 cup flour, ¾ cup milk, 3 level teaspoons baking powder, 1 egg, 1 tablespoon sugar, 1 tablespoon melted dripping, ½ teaspoon salt. Mix and sift dry ingredients. Beat the egg and add to it the milk, then beat into the dry ingredients. Last of all add the melted shortening. Put in greased gem pans and bake in a hot oven.

Macaroni and Cheese.—Cook macaroni in boiling salted water for 20 minutes. Drain and pour over it cold water. Drain. In a baking-dish put a layer of macaroni. Sprinkle with grated cheese. Repeat until all is used. Pour white sauce over, cover with buttered crumbs, and bake until crumbs are brown. Tomato sauce may be used instead of the white sauce if preferred.

Baked Fish.—Clean the fish, remove the eyes if the head is left on, rub with salt, fill with the stuffing and sew the edges together. Dredge with flour and put in a pan with a little fat. Put in a hot oven and bake every 10 minutes with the fat. Allow 10 minutes baking for every pound of fish and 10 minutes extra. Garnish with parsley and slice of lemon, and serve with fish sauce.

Stuffing for Baked Fish.—One cup soft bread crumbs; 2 tablespoonfuls melted dripping; salt, pepper and grated onion to taste.

Standard White Sauce.—Two level tablespoonfuls flour, 2 level tablespoonfuls butter, 1 cup milk, salt and pepper to season. Melt the butter, add the flour and seasoning, then add the milk very slowly, and cook thoroughly, stirring all the time. Many like a dash of nutmeg, if the sauce is to be served with fish. Variety may be gained by adding chopped parsley, hard-boiled egg, cucumber pickle, or capers. The capers should be cooked with the sauce, the egg, etc., mixed in just before serving. A sharper sauce is obtained by adding a tablespoonful of grated horseradish wet with lemon juice, beating well.

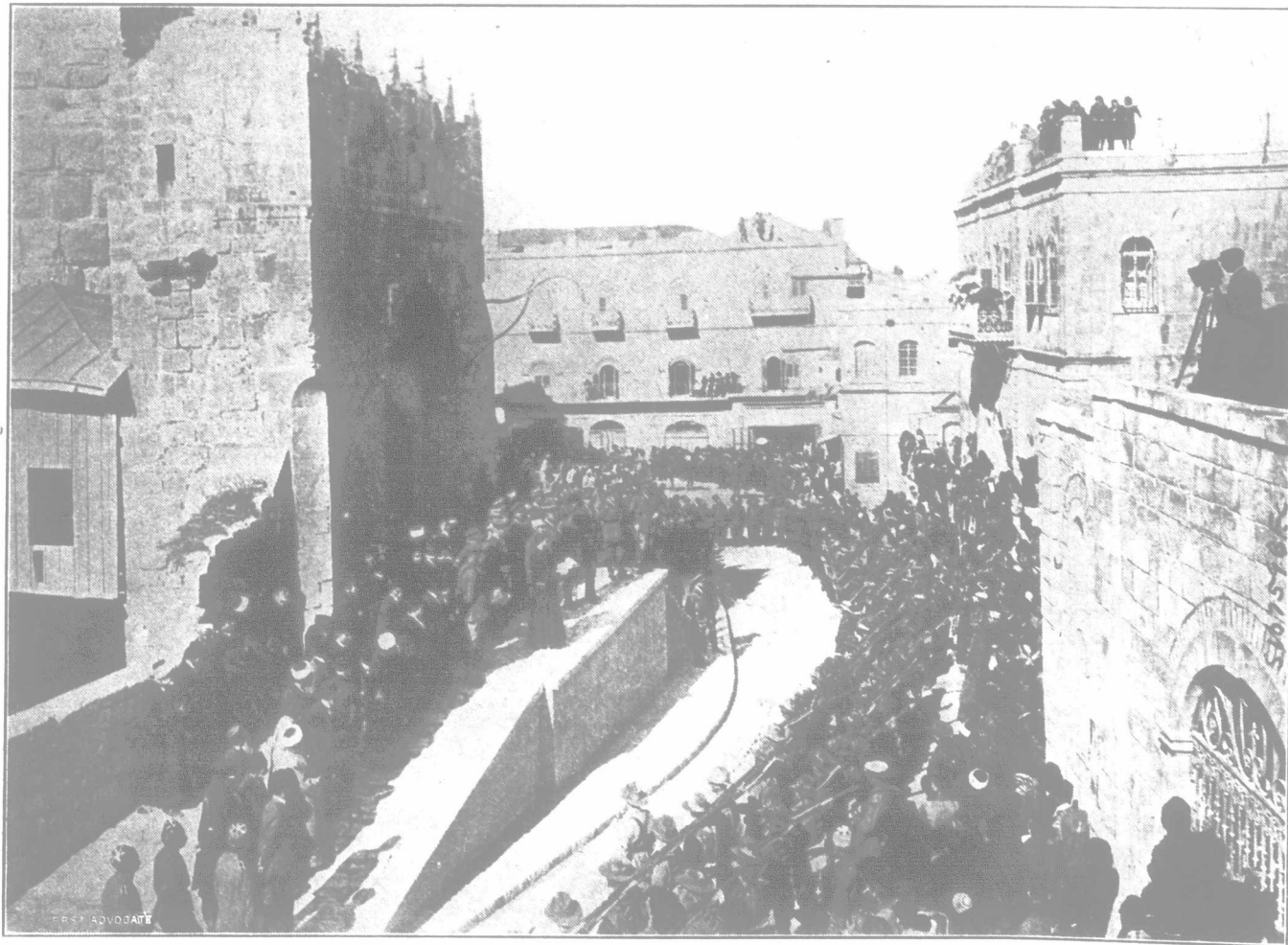
Lyonnais Potatoes.—One onion, 2 tablespoonfuls butter or pork dripping, 5 cold potatoes, pepper and salt. Chop the onion and fry for 5 minutes in the butter. Next add the potatoes cut in dice and the seasonings. Serve when crisp and somewhat browned.

Potato and Beet Salad.—Three cups cold potatoes, 1 cup cold pickled beets, 1 tablespoon Worcestershire sauce, or catsup (mushroom is best), 1 teaspoon onion juice or grated onion. Cut the cold potato and beets into small, neat cubes. Make a dressing by mixing 1 cup of the red vinegar in which the beets have been pickled, the sauce and onion juice. Mix potatoes and beets lightly and pour the dressing over. Serve with cold meat.

Canned Corn Soup.—Two cups canned corn, 2 cups boiling water, 2 cups milk, 1 slice onion, sprig of parsley if on hand, 2 tablespoonfuls butter, 2 tablespoonfuls flour, pepper and salt. Add the water to the corn and simmer for 20 minutes. Scald the milk with the onion and parsley, then pour into the corn. Thicken with the butter and flour rubbed together. Season and serve very hot for supper, with hot biscuits or buttered toast.

Vegetable Hash.—Chop coarsely cabbage, turnips, parsnips, potatoes and carrots. Add water and cook, just using enough water to cover. When tender add a little gravy or brown stock on hand, season, thicken slightly with flour and butter rubbed together, and serve very hot. A good supper dish. Vegetable hash may also be made by mixing cold cooked vegetables, adding a very little stock and heating. Serve with pickled beets.

Turnip Pie.—Cook together a few potatoes cut in pieces, some sliced onion, and some diced turnip, using twice or three times as much turnip as potato. Just cover with water and cook on top of the stove until tender. Season, thicken slightly with flour and butter rubbed together, and pour into an earthen or granite baking dish. Cover with good biscuit dough pressed out with the hands until it is half an inch thick. Brush over the top with milk and bake until browned in a hot oven. Serve for dinner with meat cooked separately. It should be very hot when eaten.



Reading the Proclamation, Jerusalem.

This picture shows a priest reading the British proclamation to the people of the Holy City from the steps of the Tower of David, which was standing when Christ was in Jerusalem. The following was the proclamation:

TO THE INHABITANTS OF JERUSALEM THE BLESSED AND THE PEOPLE DWELLING IN THE VICINITY:

The defeat inflicted upon the Turks by the troops under my command has resulted in the occupation of your city by my forces. I, therefore, here and now, proclaim it to be under martial law, under which form of administration it will remain so long as military considerations make it necessary. However, lest any of you should be alarmed by reason of your experience at the hands of the enemy who has retired, I hereby inform you that it is my desire that every person should pursue his lawful business without fear of interruption.

Furthermore, since your city is regarded with affection by three of the great religions of mankind, and its soil has been consecrated by the prayers and pilgrimages of devout people of these three religions for many centuries, therefore do I make it known unto you that every sacred building, monument, holy spot, shrine, traditional site, endowment, pious bequest or customary place of prayer, will be maintained and protected according to the existing customs and beliefs of those to whose faiths they are sacred.

Guards have been placed at Bethlehem and at Rachel's tomb. The tomb at Hebron has been placed under exclusive Moslem control. The hereditary custodians of the Waki at the gates of the Holy Sepulchre have been requested to take up their accustomed duties in remembrance of the magnanimous act of the Caliph Omar, who protected that church.

Photo—Underwood & Underwood.

JIMMIE Zar out on the came in from early in March. pail, and hung in the corner of whistle ceased. of removing a pa biscuits from the came in. Five hour in the Lane were usually as their two-mile wa Jimmie's whistle but those biscuits when's Easter? "Easter! Why Sunday in this this year," answer "Let me see, "that will be t Sunday."

"Are you getti of eggs, Jim?" sa just come in.

"No-o-o", draw "Oh I know wha said Beth, who wa than her brother; Clara are coming a card from then

"That will be "I am not surpris the weeks".

Jimmie made r his whistle, as h True! he was ve and aunt and co even that anticip uppermost in his The fact was, t Tom Darcy, had school of the large had hidden away, before, and of th which the big b when he brough morning. Jimmie be fine, and as the well already, he easily lay away th the nights were col he hide eggs so th That was the thou his small brain ju reflective whistle the problem.

"Children", said fast table next m shut the tool-hou there for anything made up her mind a corner in the tool but I am afraid it yet, so I threw her She will soon forg

"The tool-house self, "just the plac of that before". was a cosy little b put an old stove young son to buil for a work-shop. He had also taugh different tools wise was surprising ho coming with them was to serve a diffe "I'll hide eggs in "and if the night a chunk in the old freeze then."

Accordingly an out was snugly fi here, on a nice bed of large yellow eggs t next day was Frida and shivering, inst the barn as usual, stove while mothe fast.

"What is the r asked anxiously. cold."

"O, I guess I'm a but there was a re and a languid look active, fun-loving b

"I am afraid you a said mother, "and at home to-day."

Jim objected at fir and he finally decid best, and so Beth Jim spent most of sette, near the l mother administer but apparently to n