Saturday Specials — Shop Early

The following receipts are put in with the hope that they will prove of service and make this page one to be looked forward to each Friday.

BROWN BREAD.
2 cups graham flour.
2 cups white flour.
½ cup sugar (brown or white).
1 teaspoon soda.
1 teaspoon salt.
1 cup seeded raisins.
2 cups sour milk or buttermilk.
Mix salt and soda with flour, add other ingredients. Bake in moderate oven 1¼ hours.

POP OVERS.
Egg.
Salt.
Milk (1 cup).
1 cup flour.
Beat egg to a bead, add flour, and gradually milk and salt. Bake on patty pans in very hot oven. Serve hot. When split, butter is added.

CHOP SUEY.
1 onion.
½ pound steak.
1 tin tomato soup.
Large cup cooked macaroni.
Slice onion in buttered pan, put meat through chopper and season. When cooking stir corn tantly. Add soup and macaroni. Serve with toast or baked potatoes.

DEVILLED BEEF.
Slice cold beef into thin slices, spread with butter and prepared mustard, sprinkle with salt and pepper, pour over it ¼ cup vinegar, and let stand 10 minutes. Heat whole in a frying pan with a little butter. Thicken with flour and water, and simmer a few minutes. Serve with baked potatoes.

STUFFED APPLES.
Hollow out the cores of good baking apples and stuff with mixture — chopped dates, nuts and figs. Bake. Serve with whipped cream and cherry on top of each.
Good for Hallowe'en.

STEAMED PUDDING.
2 cups flour.
Salt.
4 teaspoons baking powder.
Water to make batter.
Put apples, jam or any kind of fruit in bowl and cover with batter and steam. Serve with sauce or whipped cream.

PEPPERMINT FUDGE.
Two cups of soft brown sugar.
Three-quarters cup of cream.
And butter size of walnut.
Gives richness in extreme.
Boil these till thick and creamy,
And meanwhile stir it all
Until a bit in water dropped
Will form a waxy ball.
Then just before you take from fire,
Vanilla bear in mind,
And oil of peppermint, also,
The strongest you can find.
Now beat until it's sugary,
Pour onto buttered plate,
Then cut in squares.
When cool you serve
A tid-bit up to date.

EGGLESS, BUTTERLESS CAKE.
1 cup brown sugar.
8-4 cup lard.
¾ teaspoon nutmeg.
2 cups raisins.
1 cup water.
½ teaspoon cloves.
½ teaspoon cinnamon.
Boil together for two minutes. Cool. Add teaspoon of soda dissolved in hot water, 2 cups of flour sifted with ½ teaspoon baking powder. Bake in slow oven.

CAKE MADE IN A HURRY.
2 cups flour.
1 egg.
½ cup white sugar.
1 cup milk or water.
2 teaspoons cream of tartar.
2 teaspoons melted butter.
Put all together in bowl and beat until light.

DOCTOR, BADLY HURT, TREATS INJURED DRIVER
New Rochelle Ambulance Wrecked by Motor Truck While Answering Emergency Call.

ELECTRIC CURRENT RESTORES LIFE TO "DEAD" APPLE TREE