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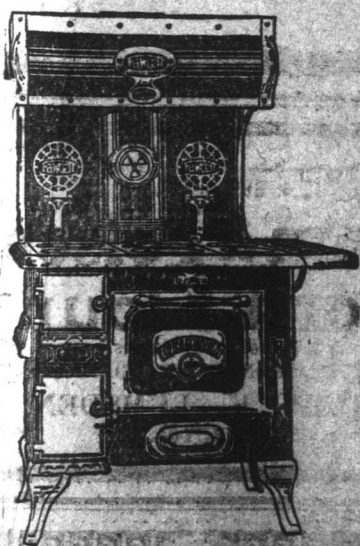
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Good Recipes

Drop Biscuit.
Two cups flour, four teaspoons baking powder, three-quarters cup milk or water, two tablespoons fat, one-half teaspoon salt. Mix dry ingredients. Cut in fat. Add liquid. Drop into greased pan. Bake 10 to 15 minutes in hot oven.

Bran Muffins.
One cup sour cream, one teaspoon soda, salt, one-quarter cup sugar, one egg, one cup flour, one cup bran. Mix cream and soda, add salt and sugar and well beaten egg, then add bran and flour, beat well and put in muffin tins. Bake in medium hot oven till brown.

Swiss Steak.

Round steak—amount to suit number of persons served. Pound thoroughly with blunt instrument—one may use a china plate—and keep well sprinkled with flour, keeping it well pounded into meat. Season well with salt and pepper, place in hot fat and turn over as soon as seared. Keep turning quite often until thoroughly done and keep covered closely with lid during cooking process. Serve hot with gravy made from juice.

Potato Salad.

This is an excellent way of using left over potatoes. Six cold boiled potatoes, four tablespoons salad oil or melted butter, two tablespoons vinegar, one-half tablespoon salt, cayenne pepper, two tablespoons chopped parsley, a few drops of onion juice. Cut the potatoes in one-half inch cubes. Make a dressing by mixing thoroughly the other ingredients. Pour this dressing over the potatoes, and allow them to stand for fifteen minutes. Drain off any dressing that may not have been absorbed by the potatoes.

Potato Scallops.

Put a baking dish on the stove with a little butter in it; slice one small onion into it and fry a minute, now fill pan with raw potatoes peeled and sliced thinly, putting pepper and salt between layers; dot top with small pieces of butter and sprinkle on a few bread crumbs; pour milk over all until potatoes can just be seen, but do not completely cover. Bake in moderate oven one hour. It is best to place a cover on for the first half hour.

Parker House Rolls.

Add three tablespoonfuls of butter, and one and one-half teaspoonfuls salt and two cupfuls scalded milk. When milk is lukewarm, add one teaspoonful of yeast, one-quarter cupful of lukewarm water and three cupfuls flour. Beat thoroughly, cover and let rise until light. Cut down and add enough flour to knead. Let rise again till doubled in bulk. Toss on to a floured board; knead, then roll out to a third of an inch in thickness. Cut out with a round biscuit cutter, brush over with melted butter, then fold over and press the edges together. Place in greased pan, one inch apart, let rise until light then bake in a hot oven for fifteen minutes.

Mock Turtle Soup.

One calf's head, four pounds knuckle of veal, one pound marrow bone, four quarts cold water, one small sliced carrot, two sliced onions, three sprigs thyme, two sprigs marjoram, bit of celery, leaf, one-half teaspoon cloves, one-half teaspoon peppercorns, one-eighth teaspoon celery seed, four allspice times, two blades mace, one-half tablespoon salt, one and one-half tablespoons butter, one and one-half tablespoons lemon juice, pepper. Clean and wash calf's head, put in kettle with veal and marrow bone; add cold water, cover, bring slowly to boiling point and let simmer until meat leaves bone. Cut face piece in one-half inch cubes, there should be one cup—and set aside with brains to use as garnish. Fat tongue, remaining calf's head meat and veal through meat chopper. Return to kettle containing stock and add vegetables and seasonings and let simmer two hours. Strain, cool, remove fat, reheat and add butter and flour browned together. Add meat, lemon juice, and salt and pepper to taste. Then add egg-balls.

Egg-balls: Mash yolks of three hard-boiled eggs and add an equal measure of mashed calf's brains. Season highly with salt and pepper, and add enough slightly beaten egg to hold mixture so that it may be shaped into small balls. Roll balls in flour and fry in butter.

China Has a 'Stone Age'

Recent discoveries have disproved the hypothesis that China never had a stone age. At Fengtien, a Swedish scientist excavated a cave about 8 by 12 feet. In it were found bones from about 40 human bodies and a large number of objects, none of which were of metal. The objects included arrowheads, stone axes, bone awls, curious stone rings and a tiny piece of animal sculpture made of marble. Fragments of remarkable vessels, some with pressed geometrical patterns and others with a polished red surface ornamented boldly in black. The discoverer dates the cave to the transition between the stone age and the bronze age, or about 1,000-1,500 B.C.

Riding Across the Andes

A happy chance took me into the bar of a little hotel at the foot of the Andes at the same time as a sun-burnt Englishman wearing riding breeches and khaki shirt, writes Arthur Mills in a London paper. He was in charge of the Chilean section of the Pacific and European Telegraph Co's cable line, a lonely, venturesome life with many a winter fight against avalanche and blizzard. He asked if I would like to ride over the Andes with him. "Come on," as they say in Chile. "Would I not?" We lunched at his house at Rio Blanco, the last point on the old pioneers' track to which wheeled traffic can go as the road is at present.

After lunch we set off. Three hours brought us to Juncal, 7,000 ft. above sea level. Here we put up for the night in the hospitable mess of the Chilean Transandine Railway. Through the window of the mess we could see the rack-and-iron line winding its precarious way.

A game of poker, a short sleep, and at dawn we set out again. From Juncal to Caracoles, where the Chilean end of the Transandine Tunnel begins, is a stiff climb. But the steepest part is from Caracoles to Cumbre, the old original pass over the Andes, 13,000 ft. above the sea. There is a moderately good track up to the Cumbre; however, the Chilean horseboy took us a short cut.

An hour more brought us to the summit of the pass. A small stone marks the boundary between Chile and Argentina. Near the stone stands a statue of Christ hand outstretched, beneath is an inscription pledging Chile and Argentina to live in peace, which is occasionally disregarded by the frontier police of both countries.

A strange, lonely statue, this Christ—perhaps the loneliest in the world, standing in the midst of the snow-capped, rugged Andes. Here, by the statue, the pioneers of old first made their hazardous way from Buenos Aires to the Pacific. Today, through a tunnel 3,000 feet below, a main-line railway runs, carrying sleek, well-fed passengers in Pullman cars. The Transandine Railway is a landmark in South American prosperity.



Admits Deficiency in United States Navy

An admission that deficiencies in the American Navy at present place it on a basis of 5-4-3 in relation to Great Britain and Japan, instead of the 5-5-3 authorized by the Washington Treaty, was made in report submitted by Lieut.-Col. Theodore Roosevelt as acting Secretary of the Navy, to Chairman Butler of the House Naval Affairs Committee.

In the 5-4-3 ratio cited, the British navy is figured at 5, and the Japanese navy at 3. Equality between the American and British navies in capital ships was authorized in the Washington agreement on limitation of naval armaments, and Japan was to have three-fifths the strength of the two leading nations.

Colonel Roosevelt's report was in reply to criticisms on the condition of the navy, published in the New York Times on April 28 by W. D. Shearer, a naval expert.

The acting Secretary of the Navy admits that much of Mr. Shearer's criticism—probably half of it—was well founded, and the report urges that Congress should provide appropriations to restore the fleet to parity with that of Great Britain and give it the lead over Japan agreed upon.

Mr. Shearer's article asserted that the present relative strength of British, Japanese and American navies was "5-3-1, with our navy one." Answering this statement, Colonel Roosevelt's report says:

"As to the last sentence, it is difficult to definitely state your exact

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strength, due to the varying ratio in the different types. A fair approximation may be obtained by study of the ratio of the various types in paragraph 3. A fair comparison of the present fighting strength in ships of Great Britain, America and Japan would appear to be 5-4-3.

This ratio does not take into consideration strategically located and well-equipped naval bases which add greatly to the sea power of a nation, nor does it take into consideration the relative strength of the various merchant marines.

The navy is in good shape, with the exception of the above-designated deficiencies, which should be remedied. The morale of the personnel both commissioned and enlisted, is high. The appropriations furnished by Congress are being applied in such manner as to obtain the very best results.

Putting Away Furs

There is always the fear that while the fur has been hanging up prior to being put away some sneaking, predatory moth has deposited her nasty

little egg in it. Put the fur out in the sun where the full rays will fall on it. This will burst the eggs, if any, so that the fur may be safely put away without that fear after receiving a good shaking and beating.

There are moth-proof bags made of stiff medicated paper which are inexpensive and quite satisfactory. If one does not possess one of these, wrap the fur in newspaper and seal it up in an ordinary cardboard dress box by pasting paper all over the opening.

All furs should be brushed and cleaned before they are put away. Hot bran rubbed well in and renewed when dirty will clean them. They should then be well shaken and any little repairs carried out. Linings are not difficult to renew at home or to take out for cleaning purposes.

Some very delicate furs are almost impossible to sew as the skin tears away from the needle. You will notice that these furs are stuck on to a kind of flannelette. The most satisfactory way of repairing them is to get some scraps of the same fur and stick them in the torn places with a little good glue. This sounds rather

odd, but it is a most successful method.

Ring 198 for 5 and 7 passenger cars also cabs.—may 27, 51

From Cape Race

CAPE RACE To-day. Wind S.W. light, weather dull preceded by fog; the steamer *Alva* passed West 6.30 p.m. yesterday; nothing sighted to-day. Bar. 29.40; Ther. 46.

Chapped Hands

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Try this recipe for NUT BREAD: 4 cups flour, 6 teaspoons baking powder, 1 teaspoon salt, 1 cup sugar, 1 cup English walnuts, 1 cup milk, 2 eggs. Mix and sift dry ingredients and add the chopped nuts. Add milk and well beaten eggs. Put in two buttered pans and let stand 20 minutes. Set your oven heat regulator at 375 degrees and bake for 20 minutes. Estimates and full particulars gladly furnished by

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