

About the Household

Good Corn Recipes.

Boiled Corn.—Strip off coarser outer husks leaving the thin silky envelope next the ear on the stalk. Pull this down and pick off the silk from between the grains, adjust the inner husks in their place, tie together at the top and drop the ears in plenty of boiling salted water. Boil half an hour and leave in hot water until ready to serve. Cut stalks off with the husks close to the bottom of the ears and send to table wrapped about with a napkin on a flat dish.

Green Corn Fritters.—Grate or shave off with a keen blade the grains from 6 ears of corn. Have ready 2 eggs beaten light, a cup of milk added to these with a tablespoonful of sugar and same quantity of butter warmed and rubbed into a piping tablespoonful of prepared flour. Season with salt and pepper; beat hard and fry as you would griddle cakes.

Chopped Potatoes and Corn.—When cold boiled potatoes and several ears of boiled corn are left in the icebox, chop the one into coarse dice and cut the other from the cob. Heat in a frying pan a good spoonful of clarified dripping, sweet and good, and stir into this the potatoes and corn, season with salt and pepper. Turn spoonful of cream, two beaten eggs, one-fourth teaspoonful of salt and one-fourth teaspoonful of pepper; mix thoroughly and turn into a small buttered mold. Let cook in the oven on several folds of paper surrounded with boiling water until firm. When cold cut in cubes. Cut a pared carrot cold out in cubes. Cook and drain separately until tender. Drain. Serve the cubes of spinach-custard, turnip and carrot in one quart of consommé.

Green Corn Pudding.—Six ears of green corn, full grown but tender, 2 cups of milk, 2 eggs, 1 tablespoonful of butter, 1 tablespoonful sugar. Salt and pepper to taste. Cream butter and sugar is for cake. Beat into the eggs when whipped light, add milk and the grated corn (or shaved). Season, beat thoroughly and bake covered in a buttered casserole or pudding dish 40 minutes; then uncover and brown. Serve at once in the same dish.

Succotash.—Six ears of corn, 1 cup shelled lima or string beans carefully trimmed into inch lengths, ½ cup milk, 2 teaspoonfuls of butter cut up into 1 teaspoon of flour. Salt and pepper. Cut the beans when they have cooked half an hour in boiling water slightly salted. Boil thirty minutes longer, turn off the water and pour in the milk. (It is safer in warm weather to add a tiny pinch of bread soda.) As the milk heats, stir in the flour, butter, season, and simmer ten minutes. If canned corn and beans are used, add half a teaspoonful of white sugar.

Canned Corn Fritters.—Canned corn while only a poor substitute for the fresh ear may be very appetizing if chopped fine after the corn has been emptied from the can and allowed to stand for several hours before using. Drain dry and mince, then proceed as with the fresh grains.

Corn Soup.—Cook six ears of corn in cold water twenty minutes. Cut off the cob and press through a sieve. Add two cups of scalded milk. Cook two tablespoonfuls of butter, add three tablespoonfuls of onion, one in three tablepoons of flour, one and a half salt, celery salt and cayenne, corn mixture, cook five minutes, strain, add one cup of beaten cream and serve. Garnish with one cup popped corn.

Things Worth Knowing.

To skin sausages quickly and easily immerse them for a second or two in cold water.

Make starch with soapy water, adding a pinch of borax.

A very hot iron should never be used for darning or woolens.

Soap should be substituted for soda when washing silver and plated goods.

New brick floors should be washed with soda water, and when dry rubbed with paraffin.

Don't black a stove while it is hot. It takes more blacklead, and a much longer time to polish.

When boiling potatoes do not add salt till they are nearly cooked. This makes them dry and floury.

Borax for washing plates and dishes is to be preferred to soda, as it does not crack the skin of the hands.

The fact that an article is advertised in a respectable newspaper should prove it worth buying by somebody.

Should any foreign matter alight in the eye immediately apply one or two drops of castor oil; it will almost at once allay the irritation.

Grass stains will disappear if coal oil is poured on them, then rub with the hands and wash same as you always do. Lard rubbed in well before goods are wet will remove axle grease or machine grease.

To separate the yolk of an egg from the white make a hole in both ends of the egg. Then hold it upright, giving it a gentle shake, and the white will run out, leaving the yolk unbroken in the shell.

If when sending or taking a hat by train it is secured to the bottom of the box by a few strong stitches of thread the most delicate hat will not be crushed, as no matter how the box is turned about the hat will not move.

It is always wise to boil a new clothesline before using it, as this not only prevents it from stretching but makes it last much longer. New pegs should be soaked in cold water for a few hours, as this keeps them from splitting.

Very often when making a pie the

juice from the fruit soaks through the undercrust and spoils the whole appearance of it. To prevent this try brushing the crust over with the white of an egg, and you will never be troubled in this way.

When your vegetables become wilted and stale before you have an opportunity to use them place them for an hour or so in a gallon of water to which a teaspoonful of soda has been added. They will then be just as crisp and fresh as when gathered from the garden.

Seasonable Dishes.

Peach Ice Cream.—Soak two cupfuls of sliced peaches for about one hour and put through colander. Add to one quart of cream which has been scalded and cooled. Freeze.

Cauliflower.—Cut stalks close to flower, remove green leaves and soak in cold salted water one hour. Cook in cheesecloth bag thirty to forty minutes. Remove from bag and serve with Hollandaise or white sauce or scalloped with white sauce and crumbs.

Consommé Renaissance.—Press half a cup of cooked and drained spinach through a sieve, add a tablespoonful of melted butter, one tablespoonful of cream, two beaten eggs, one-fourth teaspoonful of salt and one-fourth teaspoonful of pepper; mix thoroughly and turn into a small buttered mold. Let cook in the oven on several folds of paper surrounded with boiling water until firm. When cold cut in cubes. Cut a pared carrot cold out in cubes. Cook and drain separately until tender. Drain. Serve the cubes of spinach-custard, turnip and carrot in one quart of consommé.

Southern Peach Pie.—Line a pie plate with crust as for lemon pie and fill with sliced peaches. Sprinkle sugar and cinnamon over the top, bake and serve with whipped cream. To make the crust chop four tablepoons of lard into one and a half cups of flour; when thoroughly mixed add one-half teaspoon salt and cold water enough to form dough. Chill, roll in rectangular piece, place four tablepoons of butter which previously has been shaped, flattened and chilled on middle on one side of paste, fold over other side, press edges together and fold one end under and one end over butter making six layers. Roll again into rectangle, fold in same way and so continue three times. If butter begins to soften, roll paste in cheese cloth and place on ice until hard enough to roll easily. Be careful not to wet the cheese cloth.

BRITAIN AND THE WAR.

She Will Stand By Her Allies to the Last.

A year has passed since Britain entered the great war, and it is in order to sum up what she has accomplished.

Because of the lack of spectacular results, many are disposed to censure and criticize Britain's part in the great struggle. They say that the mighty British Empire has not thrown into the scales a weight either commensurate with her possibilities or with what her allies had a right to expect. The wonder with me is that she has done so much as she has.

She has accomplished marvels. France, Russia and Italy, cradled in conscription, forget that England is not a military nation. She could not at a moment's notice fling organized legions of millions into the fray, like her military neighbors.

In the outset she promised France six divisions only, or 120,000 men. She has more than quadrupled that number since. But her conversion into a battling organization could not be done in a few months. She has now raised the most colossal army in all history, compared with which Napoleon's legions were but corporal's guards. Lord Kitchener has recruited and placed in training, without conscription, since the war broke out, 3,000,000 soldiers. They are all, except the 600,000 at the front, hard at work in the transformation process, from citizen to soldier, at the training camps, polishing the native fighting qualities into perfect military efficiency. England allows no man to go to the front, to be exposed to slaughter, who has not had at least nine months of grueling drill. After this drill the English soldier has no superior in the world, and each, in efficiency, is equal to two German soldiers.

It is solely in point of equipment that Britain's hosts are lacking, but this has been remedied, and the great drive will soon take place. When the war began England had less than half a million rifles, while Germany had over 2 million, or four to each soldier. It takes time to manufacture rifles by the millions, and her army now in training have had to carry wooden dummy rifles, weighted to equal the real thing.

Germany had in the start a full equipment of 17-inch guns, with abundance of ammunition for them, while England had neither the guns to match them nor the explosives for them. She has had to make both. In them. She has had to make both. In them. She has had to make both. In them.

Some complain of the inactivity of the navy, but without very deep thought. They demand that Admiral Jellicoe smash up the Kaiser's high canal armada, reduce his ports to ashes, and hang Von Tirpitz to the yard arm. All this is mere rot and the ravings of Chauvinistic enthusiasts. If we take a careful inventory of what the British navy has done in driving the German flag from the oceans, and in converting Hamburg and Bremen into something as useless as if they were in ruins, annihilating Germany's two and a half billion dollar annual trade, and paralyzing her imports of about the same amount, so that her supplies are constantly growing perilously short, we can get some notion of what the navy has accomplished.

Germany is not as yet effectually starved, but if her food regulations and restrictions mean anything they indicate a distressing scarcity, to say the least. When a nation has to regulate the alimentation of her civil population, and order the copper in cooking utensils to be turned over to the military, it surely indicates that the end is nigh at hand.

Not a pig can be slaughtered, or a loaf of bread baked, or a potato sold, or a bushel of wheat milled, without the consent of the military in Germany to-day, shows that the British navy is on the job all right, and great results may soon be expected. These results may soon be expected. These results may soon be expected. These results may soon be expected.

BRITISH PRISONERS ON THEIR WAY TO WORK



This picture is a reproduction of a photograph taken at a prison camp in Germany. It shows British prisoners of war on their way, under guard, to work on the roads. The men appear to be healthy and as happy as could be expected under the circumstances.

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USE OF GAS IN WAR 100 YEAR OLD IDEA

REJECTED AS UNCIVILIZED AND TOO CRUEL.

Earl of Dundonald Suggested Plan For Defence of British Soil.

Ever since the beginning of the war one has heard from time to time of the famous plan of the first Earl of Dundonald for the destruction of any army against which England might be fighting.

Lord Dundonald invented it when he was Admiral Lord Cochrane and he guaranteed with its aid to overcome any enemy against whom he was sent. It is now a full hundred years ago since this famous invention was put in a pigeon-hole, and during all that time it has remained one of the secret documents of the State. It was rejected in the first place as being outside civilized warfare. Twice Government committees are said to have examined the plan during the first half of the nineteenth century, only to put it back into its pigeon-hole again as being too cruel.

At the beginning of this war Lord Dundonald's famous plan was talked of again. Nothing, however, was heard as to what it was until recently, when Prof. Y. B. Lewes in a lecture to the Society of Arts gave

A Description of It, which shows that it was nothing more or less than the German plan of using asphyxiating gases. Dundonald's prescription was:

"Fires dense columns of smoke which would act as a screen for the attack; sulphur burned on the fires to generate sulphur dioxide gas, which would produce asphyxiating fumes and aid the attack."

The professor added that the idea was revived in the early stages of the present war, but the Government refused to consider it.

Talking after the lecture Prof. Lewes said that the details of the plan had never been made public with the exception of a reference to them in the memoirs of a Cabinet Minister published soon after the war began. "The inhalation of a very small proportion of this gas," says the professor, causes coughing and spitting of blood; and four volumes in ten thousand of air render it unbreathable.

"If the sufferer escapes from the zone within a reasonable period the effects of this gas pass off, but the German method is more inhuman, as they employ chlorine gas, which, if it does not kill the men, leaves them in most frightful agony and

Injures the Lungs for Life.

"Dundonald merely proposed to use sulphur fumes to make the enemy bolt; the Germans use their gases to asphyxiate."

The professor does not advocate retaliation with gas, as the whole essence of the gas attack is surprise. The chief gases the Germans are using are chlorine, bromine, nitrogen, tetroxide and sulphur dioxide. All these can be neutralized quite simply—respirators and a bucket of washing soda solution in the trenches to dip them in are a simple and efficacious remedy.

According to Prof. Lewes these gas attacks do not worry the British troops so much now, as they are prepared for them. The respirators and helmets have proved perfectly satisfactory, and there are many problems connected with the density of the gases in relation with the air as well as wind currents which make

AN ADVENTUROUS ESCAPE

Journalist's Perilous Tramp Through Germany.

Mr. Geoffrey Pyke, Reuter's special correspondent in Denmark at the time of the outbreak of war, along with Mr. Edward Falk, of the Nigerian Political Service, arrived at Amsterdam recently, after an adventurous escape from Ruhleben internment camp, Germany. Mr. Pyke, who was also the special correspondent of a London newspaper in Germany, was imprisoned in Berlin for four months, while Mr. Falk was in a military jail in Hanover. Both complained of harsh treatment, particularly before their escape, and at last found myself in hospitable Holland. You know all about Ruhleben in those days. Ruhleben means "restful life," but to us this was bitter mockery. However, my fellow-prisoners received me there with such kindness that the remembrance still deeply moves me. It was not their fault that 300 of us slept in a hay-loft, the attic shape of which prevented half its tenants maintaining the erect position. Here I contracted pneumonia, and very nearly died. I received no medical attention. From February till June, I suffered from repeated illnesses, and when convalescent made the acquaintance of Edward Falk, the District Officer of Nigeria. He had been arrested just before the outbreak of war, while on holiday. So arbitrary an act was entirely unjustified by the rules of international law. We became friends, and one evening he tentatively suggested the idea of escape. We spent three months perfecting our plans, which, out of regard to the camp commandant's feelings I do not intend to reveal. We escaped in broad daylight on the afternoon of July 9, passing through a cordon of armed sentries and four barbed wire fences.

Spending the night in an adjoining sandpit, we entered Berlin the next morning, enjoying our first good meal for months with huge relief, flavored with fear. Buying an outfit for a walking tour in the Hartz Mountains, we trained for Giefeld, where we awaited, and tramped the rest of the way by night across the country by aid of a luminous compass. Drenched to the skin every day by heavy rains, we lived on about four ounces of food daily, stealing turnips, sugar beets, and potatoes from gardens and fields. On one occasion we accidentally walked through a powder factory which lay on our path, unchallenged by the sleepy Lanisturm men. As we approached within 50 miles of the Dutch frontier we found it necessary to exercise greater caution. Once during the day, while hiding in a copse, we found ourselves in the center of a cavalry manoeuvre ground, a squadron approaching within 20 yards. On the night of the 22nd we almost lost ourselves in a peat bog upon a desolate moor, darkness adding to our perils from peat holes.

On the 23rd we made our position by dead reckoning to be about a mile from the Dutch frontier. Prepared for a last forward dash through the German sentry lines we found ourselves surprised in our hiding place by an armed guard. All seemed lost. We saw before us another prolonged period of terrible solitary confinement, when to our joy and amazement Dutch soldiers disclosed themselves. We hardly could believe our good fortune when they told us we were 60 yards within Dutch territory. They had taken us for smugglers. We had passed the German double sentry line without seeing a man. Being near a village we were treated with the greatest kindness by the officers of the Dutch frontier guard. After a delicious night in bed (for the first time in nearly a year) we left for Amsterdam, where the British consul readily gave us all the assistance needed.

Some people said the fox had rabies, but the more sensible ones pointed out that a rabid animal never lived more than a week or so, while this scamp had been keeping up his pranks for several months. Louis Briesacher, whose father owned the woods, had more occasion than anyone else to pass through them, and, according to Louis, the mad fox took an especial dislike to him. It followed him so closely, and with such evidence of vicious intent, that Louis carried a club every time he went to town. At last he bought a revolver, with the determination of making an end of his annoying escort.

Louis told the story of the encounter afterward. He was returning home from town about eleven o'clock. No sooner was he in the woods than the fox came after him. Louis paid little attention until it got so close that it actually snapped at his heels. He then turned and fired a shot at it, but the night was dark, and he missed. The fox retreated, but in five minutes was back again, snapping and snarling more viciously than ever. Aiming as best he could at a mark that was never still, and could be heard rather than seen, Louis discharged the remaining five shots from his revolver. All the shots missed; the fox simply jumped from side to side with the flash of the revolver.

When the last spurt of flame died away, the determined little beast sprang straight at Louis, and fastened its teeth in his trouser's leg. The young man kicked fiercely; but, kicked loose from one hold, the enraged animal came right back, and bit his leg severely. Finally it caught his left arm, and held on like a bulldog. Louis brought the handle of his revolver down with full force on the fox's head, and it fell stunned. Louis declared that he finished his antagonist then and there, and left it lying dead in the path.

The next day Louis showed us his bites and scratches in proof of his story. His trousers were badly torn, and some of the teeth wounds in the flesh were as deep and ragged as if a wolf had made them. However, when we went to the scene of the battle, the mad fox was gone. He had recovered and made off, but was never heard or seen again.

WAR BREAD CAUSES ILLS.

The German "war bread," of potatoes and rye flour, so highly recommended by German authorities as a substitute for wheat bread, is proving unpalatable and causing much stomach and other digestive trouble, says an editorial in the New York Medical Journal.

The German people are being urged by military and civil authorities to eat as much of the war bread as possible, and forego wheat bread because the war bread can be made from products of which Germany has an abundance, without drawing upon the small wheat supply. Notwithstanding the patriotic and economic grounds on which the people are supposed to enjoy this bread, the editorial says that they do not chew it enough. "To this is probably due a great many of the symptoms," it says. "Flatulence is frequent. This is thought to be due to the swallowing of large, tough lumps of bread which are hardly affected by the pancreatic secretion. Thorough mastication of the bread will prevent these troubles."