A Romance of the American Army Fighting on the Battlefields of France (Copyright by W. d. Chapman) (Copyright by W. d. Chapman)





girl acidly. "Shall we go back?"
But Mark had a moment of inspiration.
"Before we go, Eleanor," he said,
"don't you think we might jeet to understand leach other a little? I suppose I have been rude—but; you see, I
have been conscious of your disappointment all the evening, and
"He stopped in bewilderment, for Elcianor was—laughting.
"But I seem at least to have the
faculty of inmissing you." he constituted.
"But I seem at least to have the
faculty of inmissing you." he constituted.
"Dear," Uncle Mark sure yees. She
laid her hand on his shoulder. "You'
I know you are my real Uncle Mark
after all," labe said.
"Why? he asked, in astontament.
"That's just like you, Uncle Mark.
It's you.—It's the real you' Ive always
remembered."
"You keem to remember my character very well, Eleanor," said Mark,
trying not to relean, and having an uncomfortable feeling that she was an
adept at hoodwaiting.
"Well you know you puld me a fairy long 'use nothing but a schoolgirt
then."

The Housewife and the War

PLAN YOUR MEALS TO SAVE FUEL



Only Three and a Half Cents' Worth of Gas Were Required to Cook in Oven This Entire Delicious Meal.

SAVING FUEL IS PATRIOTIC DUTY

Housewives Are Urned to Practice Economy in Arranging Meals for Family.

COOK ENTIRE MEAL IN OVEN

ompartment Vessel Which Enables One to Cook Two or Three Vege-tables Over One Burner Is Worthy of Attention.

Worthy of Attention.

It is just as much a patriotic service for you to save fuel as to save food. War activities call for great quantities of fuel in addition to the usual denand. To make this supply available very American must save. A little thought in the planning of your meals, with the saving of fuel in view, will make the save an uppreciability of the limp.

For the woman who cooks with gas or liquid [act, many economies are practicable. The purchase of a compartment vessel which enables one to cook two by three very comparatment vessel which enables one to cook two by three very consultant of the production o

tables as squash, peas or carrots over the kettle in which the plotatoes are boiling. Remember that when the flame spreads up around the iside of the vessel you waste gas. Turn down the flame after the boiling point is reached, for the potatoes will not cook any more quickly in water that is boiling stat that in water that is boiling slowly.

The greatest amount of gas wasted, however, is by the indiscriminate use of the over. Too often the oven is lighted to bake a single dian when by a little carrotal planning the whole dinner can be haked by the heat expended upon one dish.

Here are three dinners planned to utilize after the heat of the oven to the best advantage, all the hot dishes of which may be baked at the same time.

Peppers stuffed with Rice and Cheese.
Baked Potatoes. Baked Onions.
Corn Dodgers. Butter.
Sliced Tomatoes.
Baked Coconnut Custard.

cooking. You will find that the meals planned ahead carefully are better meals and you will be surprised how much you can cut your fuel consumption. ******************

SAVING AND WASTING

Dates, raisins, figs, to sweeter

puddings and core.

Save by Using:
Dates, rulsins, figs, to sweeten puddings and cereals.
Fruit and nut confections for

candy.

Honey, sirups, maple sugar, and moinsses in cakes, cookles, and all deserts.

Less sugar in beverages.

Thinner sirups or no sirups in canoing.

No frosting unless made without sugar.

No frosting unless made with-out sugar.

Waste by Losing:
Sugar dress in coffee cups and iced-ten tumblers.
Sugar leavings in cereal bowls

Sugar legisings in cereal bowls and saucers.
Sugar spilled in little lots in cookins.
Sugar spent to make carariel for flavor prodoring.
Good sugar spoiled in scorched food or by careless cookins.
Pleces of cake or cookies or any sweetened dessert left to be thrown away.

Sauerkeaut is in Season.
Attempts have been made to keep popular the test-off and apopular dish of sauerkraut by changing the name to Lifterty enhance. But if the rose will emeil as sweet by any other name. So will sauerkraut that as good to many people whether its name be changed or an other to make the season of the control points to make good enhance, scrupulous cleanitoess throughout the process, and proper care of the surface of the brize after fermentation is completed.

In making sauerkraut for home purposes the outer green leaves of the cabbage should be removed, just as in preparing the heaf for boiling. In addition, all decayed or bruised leaves should be discarded and the core removed. If an instrument for this purpose is not available, it is advisable to quarter the heads and like of the part of the core removing many the same that the core removed. If an instrument for this purpose is not available, it is advisable to quarter the heads and like of the part of the core removing many the same that the core removed in the same that the core is not spailable, the heads may be cut into this silices with a slaw cutter or a large kinfe.

The shreeded cabbage should be packed immediately into a perfectly clean, water light receptable, such as a cider or wipe barrel, keg, or tub. As it is packed into the receptace and sait in the proportion of one pound of sait to cert your pounds of shreeded cabbage give the best flavor to the resulting kraut. When the barrel or receptace and cone half pounds of shreeded cabbage give the best flavor to the resulting kraut. When the barrel or receptace and one half pounds of shreeded cabbage give the best flavor to the resulting kraut. When the barrel or receptace and one half pounds of shreeded cabbage give the best flavor to the resulting kraut and cover it is advisable, but not essential, that clean cloth be plaped over the cabbage pare

Some blockers. Builtr.

Baked Occount Custant.

Roast Best with Browinst Potatoes and Gravy.

Fresh Celery.

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