| THE EUROPEAN WAR A YEAR AGO THIS WEEK |
| :---: |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

## WORTH KNOWING




Glf, IVIPFPESIA


Simplicity liculiators 5
 C


## A Food Fact

## to Remember

## Pctate Rissoles. Season a pint of hot mashed

toes to taste with salt, pepper, butte
and a litte hot cream. Add a wall
beaten eggand mix in a cuppul of fine
ly minced cold lamb. Form into ballis
minced cold lamb. Form into balls
oll in egg and fine bread crumbs and
try in deep fat. Serve at once,
nished with crisp lettuce leaves.
Warming Over Meat.
The best way to warm up
Tee best way to warm up a roast o
meat is to wrap it in thickly greased
paper, and keep it covered while in
the oven. By having it covered th
tieam will prevent the meat from be
coming hard and rys, and it will be
some heated through in less time.
Christmas Pound Cakes.
One pound butter, one pound sug one pound of flour, one pound of egg
(usually eight), salt, one pound
raisins, a little nutme. Put in just little baking powder. Bake this in a
large tin and cut it into four smal
cakes when done
or
or flour, a pinch of salt, a pinch or
baking powder and ado enough milk
o it will pour easily into the pan
so it will pour easily into the pan.
Make about as thick as griddlecakes
Sponge with Clean Raincoat.
Seventeen years ago a food was originated that combined the en tire nourishment of the field grains - wheat and barley - with ease of
digestion, delicious taste and other qualities of worth designed to fill a digestion, delicious taste a
widespread human need.

Today that food -

## Grape-Nuts

has no near competitor among cereal foods in form or nutritive value, nor has it had from the start.

Grape-Nuts on the Breakfast Menu builds and maintains body, brain and nerves as no other food does. Ready to eat, economical, appetizing.

"There's a Reason" JOIN THE THiNKERS' CLUB

