

WOMAN'S SECTION OF THE BEE

Conducted by Ella Fleishman

DREAMLAND ADVENTURE

By DADDY
"The Phantom Army"

(Billy Belgium and Peggy, under the spell of Golekity Leava, travel to France whether they have been summoned by Homer and Carrie Pigeon, to aid Ben and Bill Dalton, who are surrounded by Germans.)

CHAPTER III. Peggy Uses A Bayonet.

The German machine gun was mounted so that it would face down a ravine, up which the Americans would have to fight their way if they came to the rescue of Ben and Bill Dalton.

The German soldiers with rifles were apparently having a lot of fun firing at Ben and Bill, and they laughed and talked just as if they were at a peace time shooting tournament. As Billy and Peggy climbed to a place where they could look over the edge of the shell hole they saw what all the fun was about. An American helmet was showing just above the top of a hole about a hundred feet away. It was at this that the Germans were firing. Peggy gave a gasp of terror as the big fat

sergeant in charge of the Germans fired after very careful aim, and sent a hole right through the helmet. The Germans gave a yell of triumph.

But a second later the American helmet was back in its place, and the Germans looked crestfallen.

"Bill and Ben are fooling them, causing them to waste their ammunition by holding up a helmet on a stick," snickered Billy Belgium.

Now the Germans tried the same trick, but the Americans did not fire. This caused the Germans to grow bolder and one of them rose above the edge of the hole as he jiggled a helmet up and down on his bayonet.

"Ping!" sounded a rifle from the other hole. "Thud!" went the bullet catching the Hun in the shoulder and sending him crashing back.

The other Germans ducked down in a hurry and all the sneering fun went out of their faces. The two men in charge of the machine gun jumped to give aid to the wounded man.

"Now is our chance," whispered Billy Belgium, starting for the deserted machine gun platform. Peggy scrambled after him. Billy quickly examined the gun and the ammunition stacked beside it.

"I can work this gun," he whispered to Peggy. "I saw how the Ger-

mans did it when I was in Belgium." Billy swung the gun around until it pointed over the heads of the Germans on the opposite side, of the shell hole, and put his finger on the trigger.

"I'm going to fire," he whispered to Peggy.

"Rap-rap-rap-rap!" roared the machine gun.

The effect on the Germans in the shell hole was funny. They dropped their rifles and pushed their hands in the air shouting "Kamerad! Kamerad!"

Peggy couldn't help a quick giggle the Germans looked so astonished and so puzzled.

But it was no time for laughing; the situation was very serious. The Germans saw the gun spouting bullets, but they couldn't understand how it was operating. After their first scare they thought the machine gun had accidentally got started. They fat sergeant jumped forward to stop it.

Billy released the trigger and the gun stopped barking. At the same moment Billy swung the muzzle until it pointed right at the fat sergeant.

"Halt where you are! You are my prisoners!" he shouted in German. Up shot the hands of the Germans again. "Kamerad!" they shouted in

Home Economics

Edited by IRENA H. GROSS
HOUSEHOLD ARTS DEPT. CENTRAL HIGH SCHOOL

Allied Cookery

A very interesting little book of cookery called "Allied Cookery" (G. P. Putnam's Sons, New York) has been published during the great war. It is a compilation of typical recipes of Great Britain, Belgium, France, Italy and Russia. (The book was published while Russia was with the allies.) Some of the recipes are not practical for our middle western community, but many of the novel ones are made of easily procurable foods. I have chosen at ran-

dom some of the very practical ones, and a few that are merely interesting to us because of their strangeness.

Vegetable Soup.
(Minestrone alla Milanese)
1 c. rice
1 1/2 c. canned peas
2 onions
1 qt. stock
2 T. cooked navy beans
2 slices lean pork
or a ham bone
5 tomatoes, fresh or canned

Put into the stock the slices of pork, cut into small pieces, or the ham bone. Add the tomatoes, cut into small pieces, the onions, also cut, and the rice. Boil all together until the rice is cooked. Then add the beans and the peas and cook a little longer. The soup is ready when it is thick. If desired, this chowder can be made with fish broth instead of the stock, and with the addition of shrimps.

Haddock Mobile.
Bone a good sized haddock (or one might use slices of halibut) and cut in pieces four inches square, place them side by side in a deep buttered pan, add salt and pepper;

For a moment Peggy held her breath. Billy didn't dare fire, because she was among the Germans, right behind the sergeant. And in another second he might be captured. Peggy had a rifle in her hands. Raising the gun she thrust swiftly forward. The bayonet caught the sergeant in the back of the leg.

"Kamerad!" he shrieked, and his hands went up as high as he could reach.

(Tomorrow will be told how Peggy and Billy go to the rescue of Ben and Bill.)

Aprons Being Featured

By GERTRUDE BERESFORD.

Aprons are an interesting feature of the winter fashions. You will observe a very attractive one in this model of navy tricotine and black charmeuse satin. The apron is cut slightly circular to give a proper flare. A deep hem of charmeuse borders this apron, which is also outlined with several rows of black soutache braid. The skirt is plainly gathered and quite narrow. A very becoming neck finish is found in the deep revers of black charmeuse and a vest of white georgette crepe, which is spanned with rows of black soutache and bound with black charmeuse. A jet buckle, joins the revers. Bell sleeves, which are much used this winter, are bordered to match the apron. The black velvet turnback worn with this gown is trimmed with an imitation aigrette.

CHRISTMAS RED CROSS MEMBERSHIP.
In the United States there are a hundred million Americans who cherish the same ideals which the Red Cross has put into action. To every man, woman and child in this host of believers the Red Cross opens wide its doors this Christmas. The Red Cross wants every American in the world inscribed in its membership; it wants a Red Cross a hundred million strong! It wants this to be the Christmas message of America at war.

When the Christmas roll call comes, let us of America answer, as with one voice, to the words of President Wilson, when he said: "I summon you to the Comradship."

RED CROSS SUPPLIES FOR ABROAD.
Food, clothing and uniforms are being sent to Switzerland and Copenhagen for the rapidly increasing number of American prisoners in Germany; automobiles, linseed oil, and lumber supplement the Red Cross supplies going to Palestine; 200 army field kitchens, 200 two-ton trucks on their way to France, 237,000 blankets for shipment to Siberia, Italy, Archangel and France—this is how the purchase and shipment of Red Cross supplies in America are increasing.

Co-Operation

Miss Gross will be very glad to receive suggestions for the home economics column or to answer, as far as she is able, any questions that her readers may ask.

arrange thick slices of tomatoes (or canned tomatoes) on the pieces of fish, cover with a thick layer of biscuit crumbs, put good sized lumps of butter at frequent intervals on the crumbs, baste it often with 1/4 c. butter in a cup of water. Serve with a thin tomato sauce.

Carbonade Flamande.
In one tablespoonful of good dripping brown two pounds of round steak. Remove the steak and brown six chopped onions in the same fat. Replace the steak in the casserole, add one small clove of garlic, salt and pepper. Cover over with one or two slices of bread that have been spread with French mustard. Add one and one-half cups water and cook closely covered, slowly, three or four hours. Just before removing from the oven, add one small dessert-spoonful of vinegar and one teaspoonful of sugar to the gravy.

A Serbian Dish of Rice and Mutton.
Cut five onions very fine, and 1/2-pound of lean salt pork, in thin slices. Put these into a deep pot to cook until the onions are a golden brown. Add two pounds of lamb or mutton cut in pieces, add salt, pepper and three pimentos; just cover the meat with water and cook gently about an hour, then add 1/2-cup of rice; cover tight and let it stew 20 minutes more.

Baked Eggs.
(Bonhomme)
Put in a basin two dessert-spoonfuls of flour, a pinch of salt (or sugar if preferred); break into it six whole eggs; beat them up with a

pinch of milk; pour this into a buttered dish, bake in a moderate oven. When the eggs have acquired a good color serve directly. If this dish has been flavored with salt send grated Parmesan or Gruyere cheese to table with it.

Stuffed Onions.
(Italian)
Remove from six onions the centers with an apple corer and fill them up with the following stuffing: One tablespoon of grated Parmesan cheese mixed with two hard boiled eggs and chopped parsley. Boil them first, then roll them in flour and fry them. Then put them in a baking dish with 1/2 tablespoon of grated Parmesan cheese and one tablespoon

of melted butter. Bake till a golden brown.

Moskova Cheesecakes.
Line tartlet molds with pastry. Take two tablespoons of thick white sauce, well seasoned, add a good pinch of cayenne pepper, bring it to a boil, add two yolks of eggs, four tablespoonfuls of grated cheese. Again bring to a boil and remove from the fire. Add one white of egg beaten stiff. Fill the tartlet molds with this mixture, put in a hot oven for 10 minutes, serve immediately.

Maude Adams, the celebrated actress, spent a part of her vacation as a worker in the Y. W. C. A. hostess house at Camp Upton.

Special Thanksgiving Day Dinner

WELLINGTON CAFE

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Choice of Spring Chicken, Turkey or Goose; mashed potatoes, stewed corn, soup, creamed cauliflower; apple and banana cream pie; pudding; fried sweet potatoes; coffee or milk.

\$1.00 Per Plate
Also La Carte Service.

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IOWA MILK—Small can. 6c
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BAKING POWDER—First prize cakes at last 3 state fairs were baked with Tip Baking Powder. Full lb. can, at 19c
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"Save now and in old age it won't be necessary"

THE Second Table. The unbearable period of "watchful waiting," when the fragrance of the turkey spelled anguish for youthful hunger and banished all thought of frolic or play; when "company" meant merely intruders who trampled childish joys beneath brutal feet.

In years gone by the best bread was baked at home—for the bakery was a little "cellar" institution, seldom scrupulously clean—and bakers were inexpert.

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