

Albania state that thousands of the inhabitants, including women and children, have been slain. Such statements may err by excess, but they have given Austria ground for intervention and she is utilising it. She insists that Father Palitch's remains shall be transferred, in the presence of a Montenegrin functionary with the rank of a general, to a tomb, over which shall be erected a cross, that facilities shall be afforded for the erection of a projected Catholic church, and that Montenegro shall guarantee religious freedom to the 'converted' Catholics who desire to return to the Catholic Church. The Montenegrin Government, whilst awaiting the report of its delegates, has promised to give satisfaction to the legitimate Catholic sentiments of the occupied towns. It would seem as if the need of greater restraint on the part of the Montenegrins and the Servians were urgent.

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Domestic

BY MAUREEN.

Treatment of Sour Cream.

When cream is only slightly sour it may be made delicious to serve with puddings, etc., in the following way. Put it into a basin with the juice of a lemon and a tablespoonful of sugar, and whip until quite stiff. This treatment makes it excellent, and increases the quantity at the same time.

Melting Potatoes.

Wash, peel, and boil in salted water about eight potatoes. When done drain and dry over the fire for a moment. Take each potato and press it firmly in a cloth so as to give it a round shape. Place in a buttered baking dish, pour over half a pint stock, put a piece of butter on each potato, season with salt and pepper, and bake in the oven until the potatoes have absorbed all the stock. Potatoes cooked in this way melt in the mouth, hence the name.

Apple Meringue.

Peel and core six apples, being careful not to break them. Put them in a syrup made of two tablespoonfuls of sugar and two cups of water, and bake them until they are tender. Butter a baking-dish, put the apples in, and fill the centres with apricot jam. Beat the whites of two eggs to a stiff froth, add a tablespoonful of powdered sugar. Cover the apples completely with the meringue, put into the oven, and bake until the meringue is brown, or for about ten minutes.

Cabbage Sauted in Butter.

Remove the outside leaves and cut off the stalks of two young cabbages. Soak them in cold salt water for half an hour. Drain and cook in fresh salt and water until soft. Keep a lid over the saucepan, but skim off the liquor when necessary. As soon as the cabbage is done drain it in a colander, press it well to get rid of the water; then turn it upon a board and chop it small. Melt two heaping tablespoonfuls of butter in a saucepan, put in the cabbage, and mix it well with the butter until thoroughly hot again. Season with salt and pepper, and turn into a hot, covered dish.

Cauliflower a la Polonaise.

Trim a cauliflower and let it soak in cold water with a pinch of salt for half an hour. Then boil in fresh water until tender and drain thoroughly. Butter a baking-dish and lay in the cauliflower. Chop the yolks of two hard-boiled eggs, mix with a teaspoonful of minced parsley and sprinkle over the cauliflower. Melt a half cupful of butter and let simmer until brown. Take it off and add a pinch of minced parsley and a tablespoonful of breadcrumbs previously fried in a little butter. Pour over the cauliflower just before serving.

Pears and Rice.

Cut six pears in half, remove the cores and peel thinly. Put them in a stewpan and cover them with a syrup made of sugar and water, add a glass of sherry or port wine, and cook until the pears are tender. Put a pint of milk into a saucepan with the thinly peeled rind of a lemon and a tablespoonful of butter. When it comes to a boil sprinkle in three tablespoonfuls of well-washed rice and cook until tender. When done let cool, then beat in the yolks of two eggs, well whipped, and half a cupful of cream. Sweeten to taste and mix the whole over the fire until hot. Heap the rice on a hot dish, place the pears around it, reduce the syrup, and pour it over the pears. This dessert should be served hot.

Maureen

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