FOUNDER OF AMERICAN RED CROSS DIES

Washington, April 12.—Miss Clara Barton, philanthropist, founder of the American Red Cross, and beloved of all the nation, died at her home at Glen Echo, Md., today. She was 90 years old.

Although the aged founder of the Red Cross has been in failing health for years, death came almost without warning. During the winter she contracted a severe case of pneumonia, which affected her heart, and it was from the latter trouble that death occurred.

Miss Barton's services during the Franco-Prussian war and the Paris Commune brought her not only fame, but recognition of practically every civilezed government. The American National Red Cross was the outcome of her efforts to lessen the misery of war.

OUR PRECISE ARTIST

"They were boys together."

Boiled Fondue.

One and one-half cupfuls of bread crumbs, 1½ cupfuls of milk, 1½ cupfuls of cheese cut into small pieces, 1 egg, 2 tablespoonfuls of butter, 6 ounces of crackers.

Soak the bread in the milk. Melt the butter and add the cheese. When the cheese has melted add the soaked crumbs, the egg slightly beaten, and the seasoning. Cook a short time and serve on toasted crackers.

Corn and Cheese Souffle.

One tablespoonful of butter, 1 tablespoonful of chopped green pepper, ¼ cupful of flour, 2 cupfuls of milk, 1 cupful of chopped corn, 1 cupful of grated cheese, 3 eggs, ½ teaspoonful of salt.

Melt the butter and cook the pepper thoroughly in it. Make a sauce out of the flour, milk, and cheese (see first Uncle Sam cheese recipe printed in The Day Book); add the corn, cheese, yolks, and seasoning; cut and fold in the whites beaten stiffly; turn into a buttered baking dish and bake in a moderate over 30 minutes.

Made with skimmed milk and without butter, this dish has a food value slightly in excess of a pound of beef and a pound of potatoes.