RETAILERS ADOPT RULE FOR SINGLE DELIVERY A DAY

The constant demand for conservation of man power has made more urgent the government requests to retail stores concerning curtailing of deliveries, the exchange of goods and so on until they have almost assumed the proportions of formal orders.

For this reason the retailers urge public co-operation in carrying out these rules voluntarily adopted some months ago:

Only one general package delivery will be made each day.

A charge of 10 cents will be made for special deliveries. You are asked to avoid them if possible.

Don't leave the store empty-handed. Carry parcels with you to the extent of your ability. It is a token of your willingness to do your part. Your government needs men, motor equipment and gasoline. You can help wonderfully by complying with the above.

A source of considerable waste of effort is the selling, handling, delivery and calling for merchandise that is returned unnecessarily.

For sanitary reasons the following articles will not be accepted for return: Bedding and mattresses, beds, cots, floor coverings that have been used, combs, hair brushes, tooth brushes, hair goods, hair ornaments, veils, rubber goods sundries, women's hats which have been worn. Also, all goods cut from the piece at the request of the customer, garments that have been altered for the purchaser, shoes that have been altered, all merchandise which has been made to order or especially ordered and which is not regularly carried in stock.

Merchandise not specifically excepted as above may, for satisfactory reasons, be returned, but such return must be made within three business days of the date of purchase, must be in its original condition, must not have been used, and must be accompanied with the original sales slip.

Articles purchased for gift purposes will not be accepted for credit or refund.

Avoid C. O. D.'s wherever possible. Make careful selection a habit.

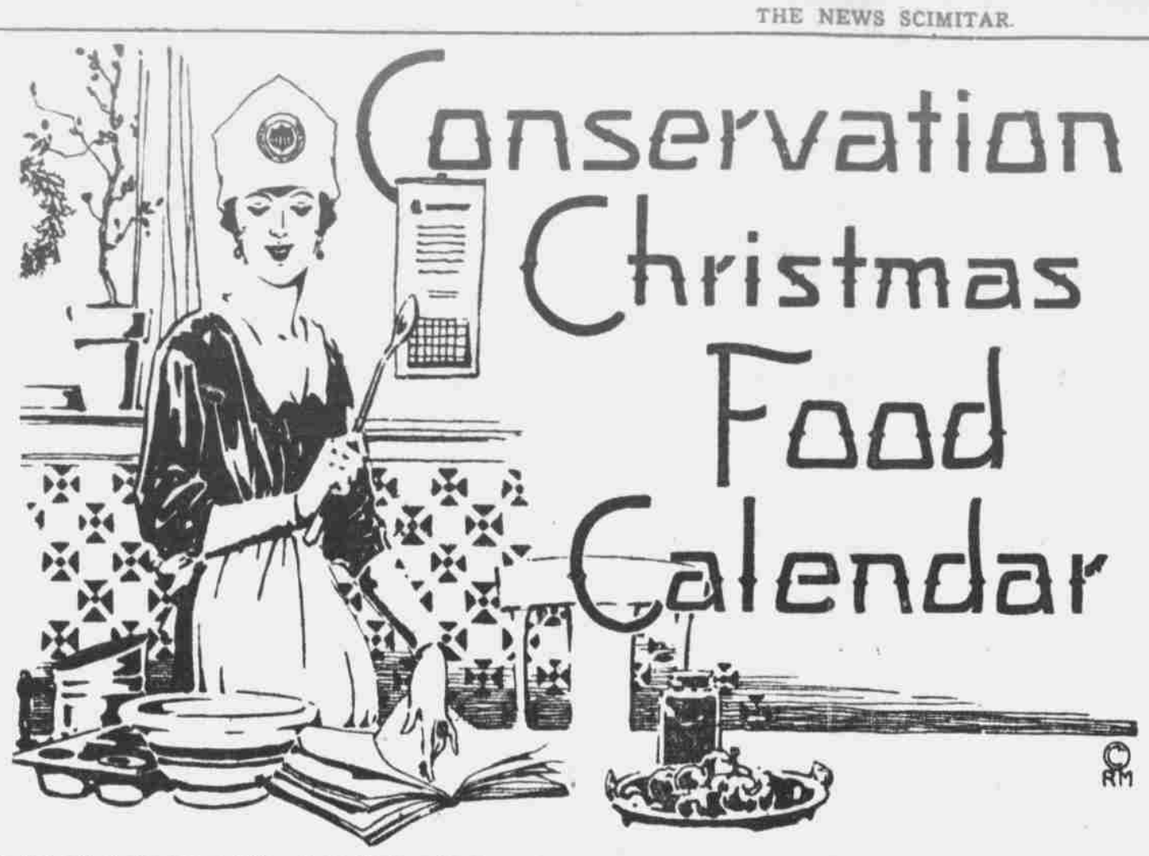
WORK BEGUN ON BIG EXPLOSIVES PLANT

RACINE, Wis., Nov. 5.—Work has started on what is said will be one of the largest government explosive plants in the United States. It is located at a point four and a half miles north of here. The tract for the plant comprises 2,200 acres and involved obtaining options on 70 farms.

The government plan for the huge plant, which is expected to be a big factor in replacing the loss of war materials occasioned by the fire at Perth Amboy, N. J., only recently became known.

SLAPS WAR BRIDE.

TERRE HAUTE, Ind., Nov. 5.—Thomas Scanlan testified that the reason he slapped his niece, Mrs. Grace French, was because she went automobile riding with Mark Lucas, an old sweetheart, as soon as she came home from Camp Shelby, after bidding good-bye to her young husband on his departure for France. Judge Shafer suspended the case.



We look back upon a year of vast changes, one of which has affected that well-known short cut to our hearts—through our stomachs. And the obvious conclusion is that our enforced alteration in diet has caused an alteration also in our waistbands, and instead of wreaking dire misfortune, has had indeed the opposite effect. Even the most ardent ante-bellum supporters of the wheaty, meaty diet, have admitted that they were caused only a passing discomfort, and feel worlds better for the change. So we find ourselves on the threshold of another Christmas, this time sure of our ground, and armed with recipes for tried-out delicacies, which pass the sugar censor, and combine the advantage of being patriotic with the joy of knowing that we will not be haunted by nightmares following the rich feasts, as we had in the days of yore.

Herewith are given two simple menus, each well within the reach of the average purse. The recipes which follow are given for the elucidation of the "kitchen soldier" who has not heard of these particular wartime dishes, when using substitutes for sugar, wheat and sugar. Also follow directions for confections made with honey.

CHRISTMAS MENU NO. 1.

Potato Soup Cornbread Sticks
Deviled Shrimp
Macaroni and Cheese
Glace Sweet Potatoes (with corn syrup)
Head Lettuce, French Dressing
Banana Cream Coffee

CHRISTMAS MENU NO. 2.

Oyster Cocktail Celery and Olives
Roast Chicken with Cornmeal Dressing
Apples Baked, Chestnut Stuffing
Peas and Carrots
Jellied Salmon Salad Brown Bread
Caramel Tapioca Pudding
(Whipped Cream)
Coffee

DEVILED SHRIMP

1 large can shrimps.
1 cup toasted bread crumbs
2 eggs
1 scant cup milk
1 tablespoon each of chopped parsley, red and green pepper.
1 onion chopped fine
3 tablespoons drippings

Shred the shrimps, add over half of the bread crumbs and enough milk to moisten well. Add other ingredients, and season with paprika and salt. Put in individual baking dishes; cover with crumbs and bake.

BANANA CREAM

3 tablespoons gelatine
2 cups scalded milk
½ cup honey.
3 bananas
Juice of one lemon
1 cup whipped cream

Soak gelatine in little cold water, add to hot milk, and add slowly the lemon juice and bananas which have been put through a colander. Add honey, and set aside to cool. When beginning to harden, add whipped cream, pour into wet mold and set near ice.

CORNMEAL DRESSING.

1 cup cornbread crumbs
1 cup stale bread crumbs
1 cup chopped celery
1 small onion chopped
3 tablespoons drippings
1 cup boiling water
Pepper, salt, sage

Mix dry ingredients thoroughly, then add water, tossing dressing lightly with fork to prevent sogginess. Excellent.

BAKED APPLES, CHESTNUT STUFFING.

6 firm apples
¾ pound chestnuts
1-3 cup corn syrup
3 tablespoons butter

Core the apples, and with a scoop remove meat, preserving shells. Chop meat and fry in butter until soft. Add chestnuts, which have been boiled and the skins removed. Put mixture in shells and bake for ½ hour. Serve with whipped cream.

JELLIED SALMON SALAD.

1 can salmon
2 cups sour boiled mayonnaise
2 tablespoons gelatine
½ cup chopped green olives

Shred salmon with a fork, add mayonnaise and gelatine, after soaking latter in cold water. When mixture is cool add olives and put in a mold. When cucumbers are procurable, a delightful sauce is made for this salad by chopping the cucumbers fine, adding two teaspoons of vinegar, paprika, salt, and 1 cup of whipped cream.

½ cup shortening
½ cup brown sugar
½ cup honey
½ cup nut meats
1 egg
1 scant teaspoon soda
Salt, cinnamon
2 cups flour

Mix flour, salt and cinnamon. Cream shortening with sugar, add honey and egg, and then nut meats which have been dredged with flour. Add soda dissolved in warm water the last thing. Drop a little batter from the end of a teaspoon onto a greased pan. Bake in moderate oven. It is well to remember that honey burns easily.

NEW YORK BUYERS SAY THEY WON'T PURCHASE ANY GERMAN MADE TOY

Not a nickel's worth of the German made toys of the shipment which recently arrived in this country from Holland, will be bought by New York toy buyers, who were interviewed by a representative of Women's Wear.

Whether any of the New York stores have goods consigned to them in this shipment of toys could not be learned definitely, but it was said at several stores that it was believed that toys bought and paid for by them two years ago were being held in Rotterdam.

The buyers declared they were not sufficiently interested in knowing whether they had goods in the shipment, and stated that if they had any they would probably sell the stuff to jobbers and not keep any of it for their own trade.

"Ten million pounds of toys is quite a shipment," said one man, "but after lying in warehouses at Rotterdam for a few years the toys will have lost a good deal of their value. I believe that many cases of goods held at this port for long periods during the war were not even in warehouses, but stored out on the docks.

"The stamp, 'Made in Germany,' with which these toys are marked, will be sufficient for them to be repudiated by the general public without any doubt, and the retailers would be extremely foolish and not exactly patriotic if they asked the public to buy such goods.

"In my opinion the jobbers will pick up the entire shipment and hold the goods until later on, when German made merchandise may be more favorably looked upon than it is now.

"I understand that a great part of this shipment consists of chinaware and Christmas tree ornaments, and while the German trademark may not be stamped upon the latter sort of goods, I do not think that any of it will be bought by the big stores. The jobbers may find a market for some of the tree ornaments in the small stores."

Another buyer said that he would be afraid to touch any of this toy shipment and if any of it was put on sale in the stores the explanation necessary to satisfy the customer that the toys are American owned and purchased several years ago would be more trouble than any profit which might be gotten from the sale. "I do not believe that the explanation would make any difference as far as the customer's aversion for anything made in Germany is concerned," he said. "I don't want any of these toys, and I think that most buyers feel as I do about it. They are made in Germany, and that is enough for me."

Christmas Pies

If any thrifty housewife thinks she is going to cull some choice recipes from this article, let her sheath her scissors here and now, before there are any hard feelings or misunderstandings. For this is no culinary treatise—such may be found elsewhere in this sheet. It is simply a narrative the aim of which is to amuse and probably instruct those who have not intensified on pies. The proportions as given in some of the pies discussed here are unbelievable to us, who are on all sorts of rations, but the story has been told with authority, and by those who know the facts.

Since time immemorial the old-time Christmas in England has meant two things—merriment and pies. Now it is easy enough to be merry when pies are in evidence, or at least the wherewithal to purchase them. And one might scrape up a little joy without pies, but sad to contemplate would be a predicament in which we sidetracked merriment altogether in pursuit of pies, as we are dangerously prone to do these ration-wide days. So a merry quip and a little information concerning ye olde tyme pies is not amiss, to remind us of the pleful and joyful Christmases we used to know.

The first pies, so Selden tells us, were made in shapes to resemble the cradle of the Bethlehem babe, hence we have crossed bands across the tops of our own tiny pielets, replicas of the original bands which adorned the cradle-shaped pies and were meant to represent the linen bands which held the baby in. The cooks in those days evidently had a corner on all game, for to believe the tales, they put every game bird they could find into these famous pies. It was nothing for a crust to be lined with such makings as twenty salmon, ten peacocks, eggs, raisins, lemon peel and sugar and spice and everything nice to make a genuine pie taste like more. The mixture was a mystic, wise ceremony, jealously guarded by the chief cook, consuming more days in preparation than the actual cooking. The most remarkable pie on record, and one not likely ever to be duplicated, was concocted in 1770, and contained the following bewildering array of ingredients: Two barrels of flour, twenty pounds of butter, four geese, two turkeys, two rabbits, four wild ducks, two woodcocks, six snipes, four partridges, seven blackbirds, six pigeons, two curlews, two neats' tongues, and, oh, a few other little things like lemon and orange peel and raisins, and seasoning to make it a real piece de resistance. This pie was nine feet in circumference and required two men to lift it. This was evidently the crisis in pie making, for never since has man heard of such a pie, and indeed they have decreased in size until we can't be sure we will bake any at all, much less the kind that mother used to make.

NONESSENTIAL CARDS AWAKEN MEN TO DUTY

GALVESTON, Tex., Nov. 5.—According to the announcement of Raymond G. Miller, the examiner in charge of the United States employment service bureau here, the campaign for men in the munitions plants netted 12 applicants in one day, the result of the distribution of the "nonessential" cards. These cards were distributed to the men working in stores here who had been classed as engaged in nonessential work.

AMERICAN REGIMENT ADOPTS FRENCH BOY

WITH THE AMERICAN ARMY IN FRANCE, Nov. 5. (Correspondence of the Associated Press.)—Though the American troops have repeatedly made themselves extremely popular by their open-handed generosity to the natives among whom they happen to be quartered, it has remained for an artillery regiment to distinguish itself especially in this respect.

The unit was quartered for some time in a little French town behind the front, and on the first evening found, almost dying from hunger, an eight-year-old boy whose mother had been killed at Verdun. The boy had wandered aimlessly about until he reached this town.

He was unanimously adopted by the regiment, fed to satiety and made the mascot and idol of the men. The time came, however, very recently, when the artillerymen had to leave for front service. To take the boy with them was out of the question. He had been given the nickname of "Pat" and they had grown so attached to him that they felt something must be done to assure his future.

So the men raised 2,000 francs with which "Pat" is to be cared for in a home and given at least a rudimentary education. They have gone on to the front, possibly never will see the little town again; but the town, and "Pat," will not soon forget them.