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SOUP ECONOMY IN MUSHROOMS.

Mushrooms, practically the foundation of every gourmet dish, become less of a luxury when they're eaten up every bit. Use the stems and peelings for a delicately flavoured soup.

SHERRIED MUSHROOM SOUP. ... (Serves: 4).

Mushroom stems and peelings from one pound of mushrooms.

One (1) Onion slice

Two (2) cups water

Three (3) tablespoons margarine.

Three (3) tablespoons flour

Half teaspoon salt

Few grains pepper

One-and-a-half ( $1\frac{1}{2}$ ) cups of Milk

One (1) tablespoon Sherry.

Combine mushroom stems and peelings, onion and water. Cover and simmer for twenty (20) minutes. Press through sieve. There should be  $1\frac{1}{2}$  cups.

Melt margarine, blend in flour, salt and pepper. Gradually add milk and mushroom puree. Cook over boiling water, stirring constantly, until thickened. Add sherry to taste. Serve immediately.

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STANDRY NEWS.

In recognition of his successful research work, Dr. Hans Pallmann, Professor at the Technical University in Zurich, has been made a corresponding member of the Agricultural Academy of Tschecoslovakia. (A.T.S.)

The death occurred at St. Imier, of Julien Meyrat, Vice-President of the Longines Watch concern at the age of 66. (A.T.S.)

The town of Murten (Berne) has celebrated the 457th anniversary of the victory over Charles the Bold of Austria. A memorial service and processions were held. (A.T.S.)

The administration of the "Insel Spital" in Berne, has appointed Dr. Bernhard Steinmann, a specialist for organic diseases, as head surgeon. (A.T.S.)

From Berne comes the news of the death of National-Councillor Ernst Reinhard, at the age of 58. The deceased was from 1919-1936 President of the Socialist Party of the canton of Berne, and since 1946 a member of the cantonal government. He entered Parliament in 1931, and was well-known as a writer on political subjects. (A.T.S.)

The "Entreprise électrique fribourgeoise" has applied to the public for a loan of 30 million francs at  $3\frac{1}{2}$  per cent interest. This amount has been heavily over-subscribed and the amounts applied for will be accordingly reduced. (A.T.S.)

Karl Merke, Pastor at the "St. Antoniuskirche" in Basle, has celebrated his 25th jubilee as a priest. (A.T.S.)

Dr. Max Meier, Headmaster of the "Realgymnasium" in Basle, has celebrated his 60th birthday anniversary. He is a member of the Education Commission and enjoys a great reputation in educational circles. (A.T.S.)