

**POTATO CHIPS.**—Pare the potatoes, shave them very thin, and soak them for half an hour in cold salted water; then drain them in a colander, and spread upon a dry towel. Fry a few at a time in very hot fat, one minute being usually sufficient to brown and cook them properly; and lay them on brown paper to drain. Sprinkle lightly with salt; and when needed at table, heat quickly in the oven. In cool weather enough potato chips may be cooked at one time to last a week or ten days. They should be kept in a cool dry place.

**JOHNNY CAKE.**—Two well-beaten eggs, one cup of sour cream, one cup of milk, one teaspoonful soda, salt and corn meal sufficient to make a batter that will spread over the dripping pan without using a spoon to smooth it. Bake in a quick oven.

**MUSHROOM CATSUP.**—Take half a bushel of freshly-gathered mushrooms, wipe them carefully with a damp cloth, put a layer in the bottom of a large stone jar, sprinkle with salt, add more mushrooms and salt until all are used. Let stand over night, mash them and strain off the juice. To every pint add half a teaspoon of black pepper and half a dozen whole cloves, put into a preserve kettle and boil slowly until thick. Strain and thin with two tablespoons of vinegar to every pint. Put in bottles and seal.

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## The Best Lemonade

“I learned a new thing,” said a woman recently, “while visiting an English friend who is living in the country. My hostess served the most delicious lemonade I ever drank. I spoke of it next day, and she told me it was made from freshly boiled water—the secret, she said, of a thoroughly good lemonade. I have a regular rule,” she further informed me, “which insures success if I am making a quart or a gallon. For a quart I take the juice of three lemons, using the rind of one of them. I am careful to peel the rind very thin, getting just the yellow outside; this I cut into pieces and put with the juice and powdered sugar, of which I use two ounces to the quart, in a jug or jar with a cover. When the water is just at tea point I pour it over the lemon and sugar, cover at once and let it get cold.