

to cook in one and one half cups boiling water, and let boil steadily until the water is evaporated and the rice looks dry; then cover, and let stand on the edge of the stove to steam for fifteen minutes. Add enough hot water to the peas to cover them, salt to season, and let cook gently until the liquid is reduced to one half cupful, and the peas are tender. Rub the flour and the butter together in a saucepan. Add a little of the liquid from the peas, and stir smooth. Add the balance of the liquid, and boil up. Add the peas to the rice, pour on the thin sauce, and mix with a fork. Put into a covered dish, and set into the oven until hot through.

*Summer Squash.*—Wash the squash, peel very thinly, remove the seeds if they are large, and steam the squash until tender. Mash, season with a little cream or vegetable butter, and serve.

*Raisin Pie.*—One and one half cupfuls seedless sultana raisins, two cupfuls water, one tablespoonful lemon juice, one scant tablespoonful cornstarch, one third cup sugar, one teaspoonful vegetable butter. Wash the raisins thoroughly, and soak overnight. Bring to a boil with the two cupfuls water; then add the sugar mixed with the starch, a pinch of salt, and let boil for about ten minutes, or until the liquid is reduced suitably for one pie. Let cool.

*Pie Crust.*—One and one fourth cups pastry flour, four tablespoonfuls solid vegetable fat, one eighth teaspoonful salt, about three tablespoonfuls water. Add the salt and the shortening to the flour, and mix with the finger tips. Add the water very slowly, mixing with a fork, as it runs in, to a soft, light dough. Line the bottom of a pie tin with crust, being careful to press the crust well down into the tin; then pour on the stewed raisins. Add the lemon juice and the vegetable butter; then cover with a perforated top crust, having the edges wet, so as to stick the crusts together. Brush over the top with milk, and bake in a quick oven.

*Cream Rolls.*—One and one third cups pastry flour, two thirds cup whole wheat flour, one half teaspoonful salt, one teaspoonful sugar, one third cup double cream, one fourth cup cold water. Mix the water and the cream thoroughly. Put all the dry ingredients into a bowl, and pour on the wetting in a very slow stream, stirring constantly, so as to get the moisture evenly blended through the flour. Work into a dough, roll out to about one half inch thickness, and cut into long strips about one third inch in width. Roll each piece on the board, and cut into three-inch lengths. Lay in a baking pan, leaving a little space between, and bake in a medium oven, to a light brown.