

## Household Suggestions

### WHAT TO PUT IN THE COOKIES.

In these days of small flats and houses, with scant pantry room, those who are within reach of confectioner shop or grocery store too often learn to depend on bought cake. Possibly it may be cheaper to buy than bake, as so many claim, but did you ever notice how quickly the family tires of the cheap bought cakes and biscuits? Every kind seems in the end to taste the same, and the effort to get something different, as a rule, results in the buying of what is much more expensive and much less satisfying than the home-made article.

A jar or tin of home-made cookies can be tucked away in the smallest kitchenette. As the cookies will keep indefinitely they can be prepared when the oven is not needed for other things, and the housekeeper is not too tired to enjoy making them.

If time and strength are not sufficient for rolled-out cookies, try some of the recipes for little drop cakes. You will still have the same result, a store of dainty morsels ready for any caller who drops in for five o'clock tea or an inexpensive treat for the children, large and small.

Just a couple of warnings before I give you some favorite recipes. Thoroughly chill any mixture you wish to roll out thin. If you do not you will have to add so much flour as to harden and spoil your cookies. Be sure to have an airtight receptacle for these little cakes when cooked, even if you have to turn out the family cookie jar and substitute a tin biscuit box.

**Spice Cookies**—Half a cup molasses, quarter of a cup sugar, one and one-half tablespoons butter, one and one-half tablespoons lard or dripping, one tablespoon milk, two cups of flour, half a teaspoon soda, half a teaspoon salt, half a teaspoon ground cloves, half a teaspoon ground cinnamon, half a teaspoon grated nutmeg. Heat molasses to boiling, add sugar, shortening, and milk. Mix and sift dry ingredients together and add to first mixture. Chill thoroughly. Take small portion out on floured board, roll as thin as possible, cut in rounds, place on buttered baking tin and bake in a moderate oven.

**Rice Cookies**—Half cup butter, one-third of a cup of sugar, one egg well beaten, three-quarters of a cup of flour, half a teaspoon vanilla, raisins, nuts, or citron. Cream the butter, add sugar gradually, egg, flour, and vanilla. Drop from tip of spoon in small portions on buttered sheets two inches apart. Spread thinly with knife first dipped in cold water. Put raisins, almonds, blanched and cut in strips, or citron cut in small pieces on each cookie.

**Hermits**—One-third cup butter, two-thirds cup sugar, one egg, two tablespoons milk, one and three-quarters cups flour, two teaspoons baking powder, one third of a cup of raisins stoned and cut in small pieces, half teaspoon cinnamon, quarter teaspoon each of cloves, mace and nutmeg. Cream butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture. Roll not too thin. Bake in moderate oven.

**Chocolate Cookies**—Half cup butter, one cup sugar, one egg, quarter teaspoon salt, two ounces chocolate, two and a half scant cups of flour, two teaspoons baking powder, quarter of a cup of milk. Cream butter, adding sugar gradually, egg well beaten, salt, and chocolate melted. Beat well and add flour sifted with baking powder, alternately with milk. Chill, roll very thin, shape with small cutter, first dipped in flour; bake in moderate oven.

**Rice Cakes**—Half a pound of rice flour, quarter of a pound of castor sugar, quarter of a pound of butter, one egg. Beat butter to a cream, stir in rice flour and pounded sugar, moisten the whole with the eggs well beaten. Roll out, cut in small rounds, and bake in a very slow oven twelve to eighteen minutes.

### THE ART OF FRYING.

A French chef recently said that the average English cook could no more fry than she could fly. The statement was a sweeping one and not perhaps just, yet there are very many households in which a piece of fried fish comes to the table in whitish grey slices or flakes, with here and there a bit of brown. When other things are fried they are sodden and nasty or over-cooked and greasy.

Now this is the season when, if ever, fried food is palatable and wholesome.

leaves an unpleasant flavor, but render out all beef and mutton fat and keep that for frying. The mutton fat burns less quickly than the beef, and a mixture is good. A pure vegetable oil will become hotter than any animal fat before burning, but for ordinary use it is as yet difficult to secure pure and is more expensive than the dripping.

After every frying, pour warm water into your fat, stir well and set it aside until it is cold. Then run off the water, scrape the cake of dripping which remains, and start again with your fat fresh and clean.

#### Deep Frying Most Economical.

Do not be stingy with the fat. It is a mistake to think that frying in a shallow frying pan with a small quantity

at this moment, show you that the temperature is 350 degrees or more. A more homely test is to drop in a piece of bread, taking it out in half a minute. If it is crisp the fat is about 350 degrees or more. This is the moment to begin frying. Throw in one piece at a time of the food to be cooked, waiting a moment between each that the fat may regain its heat.

Never take fried things out with a fork, as the prongs breaking the hard surface let the fat through to the inside. Use a frying basket for delicate things, or a fish slice, skimmer or iron spoon for others. For fritters the basket cannot be used as they stick to the wires.

When lifted from the fat place all fried things in a wire sieve, set on a plate or on sheets of clean paper, and set in the mouth of the oven. Keep hot.

#### Serve Very Hot.

All fried dishes should be served very hot. If you have them in a cold place they will turn limp and clammy.

Most things which are fried are coated with eggs and bread crumbs or flour and milk, or a batter, in order that the fat may be kept out and the juice kept in. The essential thing is to cover them completely and leave no crack. Fish may be wiped and covered lightly with flour, and vegetables well dried in a cloth. Before dropping in anything containing much water, lift the pan off the stove as the fat is likely to bubble over and catch fire.

#### From Abroad

We relish cheap wine from the hills of Bordeaux.

Because it has come from abroad. We buy English Cheddar—a cheese, as you know—

Because it has come from abroad. But tamin and sugar and water, one finds.

Of American make, constitute these French wines:

And New York makes "Cheddars" of numerous kinds:

So they don't always come from abroad!

We buy Lyons silk, for they're awfully swell,

Because they have come from abroad. We wear French high heels, but you never can tell

Just why they have come from abroad. We seem to forget that the mulberry grows

From Texas to Kansas; but every one knows

Where the leather from Newark and Omaha goes—

To the makers who use it abroad!

We buy olive oil from Italia fair,

Because it has come from abroad. For only the genuine can come from there.

Because that, you know, is abroad. But we seem to forget, when we savor this oil,

That the peanut and cottonseed grow on our soil;

So smug foreign tags their identity spoil.

Just because they don't come from abroad!

Let us come to our senses; we can only dream.

Of things that may come from abroad: Imported goods may not be just what they seem.

Although they have come from abroad. We can make better oil, we can make better shoes.

And half as much more than we ever can use.

Let us come to our senses; we can only amuse

The eyes that look on from abroad! —Edwin W. Jones.

#### An Inspiring Model

Little Johnnie, having in his possession a couple of bantam hens, which laid very small eggs, suddenly hit on a plan. Going the next morning to the fowl-run, Johnnie's father was surprised to find an extra egg tied to one of the beams, and above it a card, with the words: "Keep your eye on this and do your best."

## Household Suggestions--Western Home Monthly Recipes

Carefully selected recipes will be published each month. Our readers are requested to cut these out and paste in scrap book for future reference.

### BEET AND CELERY SALAD

Cook till tender 4 large beets; peel and let cool; chop fine; take all the coarser stalks of a head of celery; chop fine, and add to beets. Use following Salad Dressing:

1-3 cupful granulated sugar	1 teaspoonful salt
Small piece butter	1-3 cupful white wine vinegar
½ teaspoonful pepper	2-3 cupful cold water
	2 well beaten eggs
	1 teaspoonful mustard

Mix and cook in a double boiler till thick, stirring frequently to keep it smooth; when cool add to beets and celery. A little vinegar may be added if sharper taste is desired.

### CABBAGE SALAD

5 tablespoonfuls milk	1 tablespoonful sugar
or cream	1 teaspoonful mustard
2 eggs	5 tablespoonfuls vinegar

Salt and pepper to taste

Cook until it thickens and pour over the sliced cabbage when cold, or just before serving. For an Egg Pickle thin the dressing with vinegar and milk.

### WALDORF SALAD

1 cupful chopped apples ½ cupful chopped walnuts  
1 cupful chopped celery Lettuce and salad dressing

Mix apples, celery and walnuts with salad dressing and arrange on lettuce leaves or in apple shells, made by removing top from red apples scooping out inside (leave sufficient to enable apples to retain shape). Fill with salad and place on lettuce.

### SALAD DRESSING

Three eggs, beaten well; mix ½ cupful sugar with 1 large teaspoonful mustard, a little pepper and salt, and stir into beaten eggs and beat again; add melted butter, size of walnut, 1 cupful milk; boil 1 cupful vinegar and stir into it the above ingredients; cook until it thickens.

It will often tempt children and older persons to eat the fat they need in cold weather when in simpler forms they turn from it in disgust.

The first requirement for success is sweet, pure fat. Some people think any scraps of fat which cannot be used in any other way is good enough for frying. Others think that to succeed they must use the best of butter. Neither extremes is wise, butter scorches too quickly to be used alone, while any fat having a disagreeable taste becomes still stronger when heated and flavors everything cooked in it.

#### The Best Medium.

The best medium for what may be called rough frying—that is to say, the frying of dishes which are in every day use—is classified dripping. Never on any account use dripping which has not been clarified. Never use lard, which

of fat is economical. Deep frying, which means frying in sufficient fat to cover what is fried, and a pan deep enough to contain it, is much more economical. The fat can with occasional additions be used over and over again, and if properly heated does not soak into the food which comes out quite dry.

#### Whatever You Fry, However You Fry, First Heat Your Fat.

Use iron or steel pans, as enamel cracks and solder melts under the intense heat. When you are going to fry, set your fat to melt slowly at the back of the stove. Then draw it to a hot place and bring it quickly to the boil, watching it all the time. When it stops bubbling and is quite still, with a thin blue smoke beginning to rise, it is ready for frying, and never before. The failures are the result of using fat that is only half heated. A special thermometer would, if used